The Northwestern Miller

Volume 244
Number 7

NOVEMBER 14, 1950
In Two Sections — Section One

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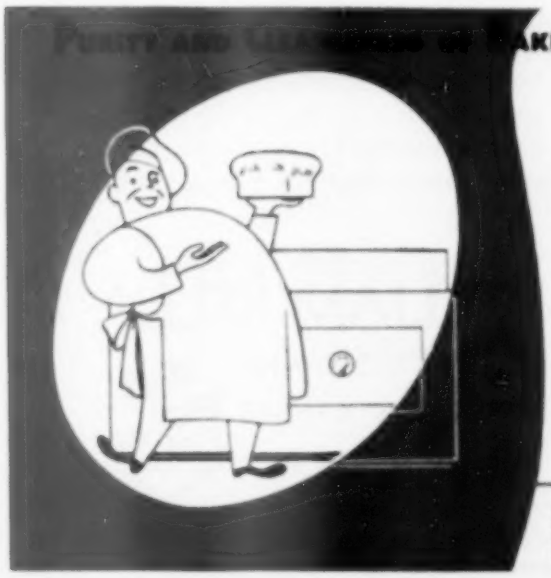

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BILL STERN TELLS ANOTHER SPORTS STORY

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When Annie was 16 years old, Buffalo Bill came to town with his Wild West show. Annie met him, demonstrated her marksmanship, and Buffalo Bill promptly hired her to star in his show, an engagement that lasted for 17 years. She became internationally famous as she toured the world, meeting the greatest marksmen of every country and defeating every man she met! Once she was challenged by the world's most famous rifleman. She defeated him easily and he was so overwhelmed by the marksmanship of that remarkable girl that he promptly married her! Annie Oakley, who started as a hunter and ended as a world celebrity, earned more than a million dollars . . . as a marksman. Even to this day, a free ticket to any sports event has usually three holes punched in it . . . and such a free ticket is usually called an "Annie Oakley".

Yes, gifted Annie Oakley made a fortune with nothing but a gun and dead-certain control. While Commander-Larabee can't promise every baker in America a fortune, we can promise them dead-certain control of the performance of every bag of a Commander-Larabee flour. Of course, controlled flour performance alone won't guarantee baking success, but it is a vitally important supplement to your own skill in turning out mellow, fine-textured loaves of the same uniform quality, day after day, month in and month out. You'll find that this same scientifically controlled flour quality will go a long way toward eliminating nerve-racking, profit-eating schedule upsets and formula juggling, too. Contact your Commander-Larabee representative before placing your next flour order . . . you'll be glad you did!

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U.S. Flour May Go to Yugoslavia

BAE Forecasts Advance in Feed Prices

WASHINGTON—Feed prices are expected to average higher in 1950-51, but the extent to which they will rise will be limited by the large supplies on hand and the sizeable stocks of feed grains held under price support.

This appraisal is made in the current issue of the U.S. Department of Agriculture's Feed Situation.

Generally higher prices are in prospect in view of: (1) Prospects for higher incomes to domestic consumers, which will be reflected back through higher prices of livestock products to increased demand for feeds; (2) increasing food requirements of our armed forces; (3) increasing production of livestock and livestock products; (4) generally higher loans on 1950 feed grains.

On the other hand, the large carryover stocks of feed grains will aid in moderating the extent to which prices will advance during the coming year. Included in this feed reserve are the sizeable stocks of feed grains owned by CCC and under loan which would become available to the market in increasing quantities, if prices should advance materially from current levels.

Prices of feed grains, which were about 20% higher than a year earlier at the beginning of the 1950-51 season, are expected to average somewhat higher, at least through the first half of 1951, than in the same period of 1949-50. In the last half of 1951 prospects for the next year's feed crops will become a dominant factor influencing feed prices. At least the usual seasonal increase in feed grain prices is expected this winter and next spring, since a strong demand for meats and other livestock products will in turn mean a good demand for most kinds of feeds, BAE states.

BREAK IN THE STAFF OF LIFE

CONTEST WINNERS VISIT MINNEAPOLIS EXCHANGE

MINNEAPOLIS—The Minneapolis Grain Exchange is playing host to winners of a crops judging contest held at Valley City, N.D., at an exchange marketing school being held here this week.

The committee on public relations of the Minneapolis exchange awarded all-expense trips to Minneapolis to three 4-H boys, three Future Farmers of America, three farmers and three agricultural supervisors and extension agents accompanying the contest winners.

The first day of the 5-day session was devoted to showing the visitors how a grain exchange operates and how the processor uses the exchange. Tours of the exchange sample room and the state grain inspection department were held the second day, together with discussions on the commission merchant and the marketing of barley. During the final day, grain company executives will speak on the futures market, forces affecting grain prices and country and terminal grain elevators.

BREAK IN THE STAFF OF LIFE

N.Y. Flour Men Hear Report by Defense Unit

NEW YORK—Plans for the forthcoming 40th anniversary dinner of the New York Association of Flour Distributors and a detailed report submitted by the flour industry committee of the Metropolitan Defense Committee on Food Supply held the attention of members of the local flour association at a meeting Nov. 9.

The committee handling details for the anniversary dinner reported splendid progress in plans for the event scheduled to be held at Cavanagh's, in New York, Dec. 14. Committee members promised that the affair will be an outstanding success.

The report of the flour industry committee of the Metropolitan Defense Committee on Food Supply was prepared by a seven-man committee of flour distributors headed by Walter J. Stockman of Raymond F. Kilthau, president of the New York Assn. The defense committee, composed of key representatives of all of the major food industries, is drafting plans for control of primary food distribution in the metropolitan New York area in the event of an emergency.

The detailed report, which was presented to the commissioner of the department of markets, noted that in an emergency of short duration the requirements for special attention to flour as such would not be important. It pointed out that the immediate need of the public would be for bread and that the baking industry undoubtedly would be able to provide ample facilities in this area to supply the need of a wide territory even in the event of substantial damage.

The report dealt principally with sources of flour, average requirements of all types of bakers, distribution facilities and methods of transportation. The document furnished a complete breakdown of the percentage of flour transportation handled by each railroad entering the metropolitan area. It indicated that although only a very small amount of flour is currently trucked into the area, this could be expanded in an emergency.

The report stated that "this committee is prepared to act as a clearing house for the dissemination of information as to the possible contamination of flour through a bombing and is conscious of its duty toward preparing the members of our industry for calm and orderly action if emergency does arise. We are prepared to follow the defense recommendations as regards conditioning the state of mind."

BREAK IN THE STAFF OF LIFE

SHIPMENTS OF 40,000 TONS POSSIBLE AS AID MEASURE

ECA, USDA Officials Back Proposal; Outcome Hinges on Action by Congress on Appropriations; Urgent Need for Relief Cited

By JOHN CIFFERLY

Washington Correspondent of The Northwestern Miller

WASHINGTON—Forty thousand tons of wheat flour will move from U.S. mills to Yugoslav relief feeding if the friendly intervention of the Economic Cooperation Administration and the U.S. Department of Agriculture is accepted as now seems probable, government officials informed The Northwestern Miller this week.

This quantity of flour from U.S. milling sources seems assured as far as administrative action is concerned, but the final total will depend on favorable action by the closing session of the 81st Congress in granting funds or approving diversion of funds already appropriated.

The U.S. flour quota of the Yugoslav aid is somewhat less than earlier reports, which indicated that nearly 200,000 tons of wheat flour would be purchased from U.S. mills. This quantity was based on earlier information that the total amount of wheat which would be made available from the U.S. would amount to 400,000 tons, half of which was to be in the form of flour. Later government decisions in regard to the detailed Yugoslav request for aid amounting to $105 million disclosed that the wheat account would only cover 200,000 tons.

ECA and USDA friends of the milling industry have insisted to the U.S. state department, which is handling the negotiations with the Yugoslavs, that the Yugoslav problem is primarily one of relief and that the urgent food needs of Yugoslavia can only be met by prompt delivery of food supplies which can be used promptly upon delivery. ECA had hoped that the wheat flour equivalent might amount to half of the wheat shipments, but concessions had to be granted, and the last decision is that 20% of the wheat shipments must represent deliveries of wheat flour from U.S. milling sources.

The total grain requirements of

(Continued on page 12)

Flour Production During September 18.8 Million Sacks

WASHINGTON—Wheat flour production by U.S. mills during September was estimated Nov. 8 by the Bureau of the Census to be 18,869,000 sacks, 12% below the high record established in August and 7% under the output for September, 1949.

Wheat flour mills operated at 82.3% of capacity in September compared with 79.6% the previous month, based on a work-week of five days. The Census Bureau explained the apparent inconsistency by the fact that August had three more working days than did September.

September wheat grindings amounted to 43,807,000 bu., compared with 49,009,000 bu. in August. Wheat offal output was 374,000 tons, compared with 422,000 tons the previous month.

Rye flour produced in September is estimated at 187,000 sacks, considerably below the record production of 224,000 sacks in August, the Census Bureau report revealed. Rye ground amounted to 419,000 bu., compared with 504,000 bu. in August.

More detailed figures on September flour production will be released by the Census Bureau in the near future.

USDA Chief Steals Show at GMI Meeting

WASHINGTON—Charles F. Brannan, Secretary of Agriculture, as a guest at the regional stockholders meeting here recently, virtually stole the show when called upon by Harry A. Bullis, chairman of the GMI board, to pick the prize winners among those present at the meeting.

Following the formalities of the luncheon, Mr. Bullis asked Mr. Brannan if he would draw names from a hat to select the winners of toasters, electric irons and other guest prizes. The day for the meeting was that immediately following a congressional election that was none too successful from the Secretary's standpoint, but not to be dismayed, Mr. Brannan went to the microphone and said,

"Harry, I haven't been picking them so well lately."

His comment brought down the house and brought to an enthusiastic close the regional session, which was attended by more than 250 General Mills stockholders and guests from government departments.

The Washington meeting was one of a series of regional stockholders' meetings recently concluded by General Mills, Inc., Minneapolis. A photographic report on the meeting and the prize-winning GMI film, "Assignment—General Mills" appeared on page 13 of the Nov. 7 issue of The Northwestern Miller.

Features in This Issue

• • •

Yugoslav Flour Sale 9
Price Control Prospects 10
Oklahoma Millers' Meeting 11
Analysis of Election Results 12
Grain Rust Conference 13
Review of the Flour Market 14
Wheat Market Review 15
Grocery Products News 18
Editorial Comment 21
Canadian News and Comment 23
European News and Comment 23
Classified Advertisements 27
Convention Calendar 28

Prospect of Price Curbs Analyzed

TIMING WILL DEPEND ON IMPACT OF ARMS PROGRAM

Satisfactory November Crop Report Not Seen as Total Insurance Against Imposition of Price Regulations —Study of Price Support Policies Necessary

WASHINGTON—Satisfactory as it was in many respects the reported outturn of bread and feed grains in the government's November crop report is not seen as total insurance against imposition of price controls on staple foods some time later this winter or early spring. The timing of price control probably will depend on the full impact of the military armament program on supplies of consumers durable goods.

As time elapses and no government move is made to impose these controls there arises a certain complacency that price restraints may never be necessary or will only be used as a last desperate resort to halt a runaway inflation or in the event of a complete world war. On the basis of discussions of the problem with former Office of Price Administration officials who have been acting as consultants with the Office of Economic Stabilization, the official attitude is that full price control on the economy may only be necessary if another world war develops. Behind this opinion is a hope that expanded production of consumer goods may be possible alongside a military armament program which will prevent severe shortages of consumer goods and halt a diversion of consumer income into foods and soft goods on a scale which would give rise to further food price advances.

These price consultants do not fear moderate price advances at a slow regular rate, pointing out that normally in late winter and early spring increases in food prices are normal and to be expected.

Yet, these are admittedly hopes. A more realistic approach is seen in a deeper analysis of the November crop report and a study of supply-distribution plus consideration of price support policies which the administration may adopt for such important food items as hogs, beef cattle and dairy products next year. (See table and story on page 16.)

First consider corn. The November report discloses an outturn of 3.1 billion bushels, admittedly inadequate to feed out to normal weights the grain-consuming animal units of the nation. This means that feeders will have to draw on supplies of government corn stocks. These drafts on the government stockpile have been estimated between 200-300 million bushels, depending on the price support policies followed by the U.S. Department of Agriculture.

In trade circles it is believed that the cost of government corn will determine the corn farmer's attitude to the price of this year's crop. Roughly, government corn will cost $1.75 bu., Chicago basis. This level, it is asserted, will govern the attitude of the farmer in the commercial Corn Belt. Essentially the indicated requirement of corn for normal feeding makes for a tight free supply situation, it is pointed out.

Thruston Ballard Morton

REELECTED—Thruston B. Morton, chairman of the board of Ballard & Ballard Co., Louisville, was reelected last week as a Republican congressman from the third congressional district in Kentucky.

Offsetting the tight corn supply situation is a record-making sorghum crop of more than 196 million bushels, plus a carryover of approximately 30 million bushels, most of which is believed held by Commodity Credit Corp. However, this sorghum supply may not be great enough to keep a lid on corn prices and in some quarters the price of sorghums is expected to be pulled upward by corn.

While the government policy makers at USDA will be forced to face these possibilities, they also must at the same time take into consideration the problem of an adequate and probably increased meat supply to head off zooming pork and beef prices next year.

Charles F. Brannan, secretary of agriculture, an advocate of high production, has not made his decision on a hog price support program announcement. USDA can support hog prices at its discretion, since hogs are not a mandatory price support commodity under the provisions of the Farm Act of 1949, as amended.

In the absence of a price support announcement for hogs there appears to be a wide area of doubt in USDA operating levels regarding the size of the spring pig crop. The unofficial forecast is for a 5% increase over 1950, but, like doubters within the department, feed industry circles express misgivings. Officially the feed industry, speaking through the college survey committee of the American Feed Manufacturers Assn., has predicted slightly less than 1% increase in the 1951 spring pig crop.

This more conservative estimate is based on the probable price outlook for government corn which will have to be used this coming feeding year. Officials of the AFMA declare that $1.75 government corn, Chicago basis, will require a price support announcement by the USDA for hogs somewhere in the area of $20 cwt. if such a pig production level can be expected. In some government circles this direction is admitted but a full reflection of $1.75 bu. corn is questioned since other factors in the cost of production do not advance in proportion to the increase in the corn price. At $10, hogs should be protected at the full normal feeding relationship to corn but these officials doubt that it is necessary to boost hogs to $20 to reflect $1.75 corn.

Problem on Oilseed Concentrates

Not only does the USDA face the problem of corn-hogs but it also faces a problem of oilseed concentrates. Despite a record breaking soybean crop—now indicated at more than 281 million bushels and forecasted to an even greater outturn when the final results are known—the price of soybeans at the onset of harvest has soared to seasonal peak levels. Prior to the harvest, trade sources predicted soybeans might sell as high as $4 bu. in the May futures option. Other more conservative market bulls admitted $3.50 beans a likelihood.

These optimistic forecasts were to a degree aided by the intense government efforts to persuade farmers to hold back beans at harvest through use of commercial storage facilities and by leasing government bins to hold the heavy outturn. This campaign appears to have had more than casual success and while it has aided the farmer it has also contributed to the higher bean prices which have recently prevailed.

The run-up in bean prices took the trade by surprise and while at first it was felt there would be a sharp reaction, other trade quarters are now looking for sustained high prices for beans and see no likelihood

(Continued on page 37)

HEADS MICHIGAN ASSOCIATED FEED MEN — Doyle Bauserman, Richland (Mich.) Farm Service (left) is congratulated on his election as president of the Michigan Associated Feed Men for the coming year by Warren Kahlbaum, Kahlbaum Bros., Carleton, Mich., whom he succeeds. The election took place during the Michigan Feed Dealers and Manufacturers annual nutrition conference at Michigan State College, East Lansing, Nov. 3-4.

ARBA Campaign for New Members Extended to Jan. 1

CHICAGO—Louis J. Dudt, Dudt's Bakery, Pittsburgh, president of the Associated Retail Bakers of America, has announced that the current ARBA membership drive will be extended until Jan. 1, 1951. Mr. Dudt explained this action by citing three developments that have occurred to make this action necessary.

"The first development is that baker and allied groups have requested an extension of time in which to put their localities on as close to 100% ARBA membership as possible," he said. "The second is that the very nature of a national campaign requires that time be allowed for the various state and local groups to set up the mechanics of their recruitment machinery. The third development is the grave situation that continues to develop in Korea."

Mr. Dudt elaborated on the third point by saying that if this results in more stringent wartime restrictions in the months ahead, he believes it is essential to the best interest of the entire baking industry for ARBA to increase its numerical and financial strength "to the maximum level."

—BREAD IN THE STAFF OF LIFE—

Sympathetic Review of Some Write-off Requests Expected

WASHINGTON—Government officials are looking with some show of approval on applications for certificates of necessity for construction of grain storage facilities on the Pacific Coast.

This was disclosed by U.S. Department of Agriculture storage officials, who will be asked to review applications for short-term write-offs of costs of new construction connected with the defense effort.

USDA Opinions Expected

These applications, which must be filed with the National Security Resources Board, are sent to the Interstate Commerce Commission for recommendations. Under provision of the executive order implementing the provisions of the new tax bill, ICC is to handle approval of recommendations for transportation and storage facilities. However, it is understood that USDA will be asked to provide expert opinion on the need of proposed new facilities.

At the grain branch of the Production and Marketing Administration, there appears to be little sympathy with applications for certificates of necessity for grain storage. However, the applications will be handled by the transportation and storage branch. And officials there say that there seems to be a need for new storage facilities in the Pacific Northwest and that they are prepared to give any applications from that area sympathetic review.

OKLAHOMA OPTIMISM FLAVORS REGIONAL MEETING OF MILLERS

Good News From the Political, Nutritional and Transportation Fronts Adds to the Pleasures of Lake Murray Gathering Near Ardmore

By CARROLL K. MICHENER
Editor of
The Northwestern Miller

(Theme Song: "Oh, What a Beautiful Morning")

Exchange of information and ideas, coupled with news of the conservative political trend in the national elections and the clear skies of Oklahoma, sent about 60 millers home from last week's regional meeting at Lake Murray State Lodge, near Ardmore, with a decidedly brightened outlook.

The meeting, which was under the sponsorship of the Oklahoma Millers Assn. and the Millers National Federation, and had the hospitality backing of the Texas millers, brought delegations from Kansas and representatives from as far away as Chicago and the spring wheat states of the Northwest. The weather proved too cold for outdoor sports, but this did not dampen the indoor sports that began on the morning of Nov. 9 in the handsome lodge chosen for the gathering and continued through the following day. There was but one short business session.

Things that were pleasant to hear came under these general headings:

Boxcars—Real progress toward gaining the cooperation of railroads in providing more and cleaner cars.

Brannan—The Secretary of Agriculture and his farm plan eclipsed by verdict of the voters.

Taft-Hartley—No repeal, but some changes.

Foreign Aid—More realistic approach and closer scrutiny under the Taft influence.

Nutrition — Sensational research work under milling auspices, establishing the fact that bread need not be fattening, offers a promising new direction for promotion work.

Competition—Facts and figures on mill costs and production are such as to provide a wholesome influence upon prices.

Infestation in Transit

George B. Wagner, director of the department of economic biology, Pillsbury Mills, Inc., reported upon the notable progress that has been made in persuading the railroads to accept responsibility for insect infestation of mill products in transit. This movement was initiated several months ago by a joint committee of millers and bakers, which functioned, with the same personnel, as a joint committee on sanitation. Conferences of this group with representatives of leading railroads provided an opportunity to impress upon the carriers through case histories and complete entomological data the fact that insect damage to flour is more apt to originate in freight cars than in the mill.

These three things were asked of the railroads, Mr. Wagner said:

1. Cleaner cars;
2. More cars;
3. Better types of construction designed to reduce the likelihood of infestation.

Cooperation was promised, said Mr. Wagner, and much had already been done. He noted that on Oct. 4 there had been orders for 227,000 new cars.

The committee has prepared for the railroads a voluminous report on insect and rodent infestation, including recommendations concerning means for prevention that have been tried and are under experimentation.

The New Promotion Plan

G. J. Buettner of the Tex-O-Kan Flour Mills Co., Dallas, Texas, outlined the flour promotion work of the Wheat Flour Institute under the revised program authorized by the annual meeting of the Millers National Federation. The new plan, he said, falls under two basic heads:

1. **Personal contact**—carried on by the institute's field representatives;
2. **Point of sale** — a marketplace term for the various devices and printed materials aimed at teachers and consumers.

Howard Lampman, the institute's executive director, reviewed the results of his first three months' work, which has been centered on revision of 10 of the 24 pieces of teaching aids and materials currently available. The source materials are designed for teachers, administrators, nurses, home economists, nutritionists, public health workers, or any group interested in improving public health and understanding of food values.

The sensational report of Dr. Ruth M. Leverton, professor in nutrition research at the University of Nebraska, who found that white bread is not necessarily fattening, provides a new promotional weapon for the institute, Dr. Leverton recently presented to the American Dietetic Assn. the results of a scientific, low-cost weight reduction study which she and her co-workers made under a grant from the Millers National Federation. Much will be made of this study. Results of the research have been presented to a nutritional group in Chicago and there will be similar presentations elsewhere.

At the conclusion of her presentation before the dietetic association Dr. Leverton was showered with interested questions, among them: "What about whole wheat bread?" Her pat answer was: "I don't believe in supporting lost causes."

Louis S. Myers of Rodney Milling Co., Kansas City, made an appropriate contribution to the subject of flour promotion through his suggestion that flour millers themselves could effectively increase bread consumption by insisting upon having bread on every table ready to meet the first pang of hunger. (Editorial comment on page 21.) It was Mr. Myers' opinion that millers don't accept enough personal responsibility in dealing with the declining consumption of wheat products.

On the National Scene

Herman Fakler, vice president and Washington representative of the federation, reviewed politics and prospects. He referred to the preparedness order of the executive committee, which several months ago called for preliminary planning to

(Continued on page 31)

WORLD'S SMALLEST—The "world's smallest wheat field," a permanent memorial to Perry Hayden's "Dynamic Rounds" project which ran a cubic inch of wheat up to 79,180 bu. in six consecutive years, was one of the points of interest visited by delegates to the fall meeting of District 6, Association of Operative Millers, held recently at Tecumseh, Mich. The men in the picture are, in the usual order, N. E. Simcott, F. W. Stock & Sons, Inc., Hillsdale; Charles MacFarlane, King Milling Co., Lowell; V. L. White, Marion (Ohio) Milling Co.; Alfred E. Berckhardt, Ralston Purina Co., Battle Creek; Albert H. List, Star of the West Milling Co., Frankenmuth; Milton F. Fuller, King Milling Co., Lowell, and Perry Hayden, Hayden Flour Mills, Inc., Tecumseh, Mich., all grouped around the sign board over the original plot.

Philip W. Orth, Jr., Reelected President of Bakery Suppliers

COLORADO SPRINGS, COLO.—Philip W. Orth, Jr., Ph. Orth Co., Milwaukee, was reelected president of the National Bakers Supply House Assn. at its 33rd annual convention held at the Broadmoor Hotel here Oct. 30-Nov. 2. Other officers also were reelected as follows: Paul Cadwell, J. W. Allen & Co., Chicago, vice president; Henry R. Kingdon, Bessire & Co., Inc., Indianapolis, secretary, and Gerald Henry, Henry & Henry, Inc., Buffalo, treasurer.

New directors elected for a four-year term were Robert Lannan, Aslesen Co., Minneapolis, and J. A. Leavitt, W. H. Bintz Co., Salt Lake City, while reelected directors were Clifford Johnson, H. A. Johnson Co., New York, and Paul Cadwell, J. W. Allen & Co., Chicago.

Theme of the convention was "We Can . . . We Must Sell More in '51."

Philip W. Orth, Jr.

Chairman of the affair was John P. Garrow, Chapman & Smith Co., Chicago, with Ted Kunde, Western Bakers Supply Co., Denver, and George Klinos, Huter-Quest & Co., Inc., Louisville, as co-chairmen.

Featured speakers were Edward McFaul, who gave a humorous address on "How Confused Can You Get?"; Carl Steinhauer, Union Steel Products Co., Albion, Mich., president of the Bakery Equipment Manufacturers Assn., who talked on "You Can Sell More Machinery and Equipment"; and S. J. Schneider, secretary-manager of the Louisville Credit Men's Assn., whose topic dealt with "Credit Is Everybody's Business." Balance of the halfday sessions was devoted to discussions on the many phases of bakery suppliers operations.

Daniel R. Forbes, Washington, D.C., counsel for the association, pointed out that the proposed standard of identity for frozen fruits provides valuable protection, not only to members of the association but to their retail baker customers as well. The proposed standard for frozen fruit requires label declaration of the quantity of each ingredient in industrial size containers. Mr. Forbes remarked that this is the first instance in which the Federal Security Agency has required ingredients to be declared in terms of quantity.

At the invitational luncheon Nov. 1, which was open to guests, members of the trade press and industry association officers, Walter M. Jennings, executive secretary of the Associated Retail Bakers of America, stressed the importance of helping the retail baker, teaching him uses of the products he buys and working with him in every way to promote his business.

Afternoons of the meeting were devoted to sightseeing trips through the surrounding Rocky Mountain area including a trip to Pike's Peak.

Results of 1950 Election Analyzed

COMPLETE TEST EXPECTED FOR SLIDING SCALE SUPPORT PLAN

Brannan Prestige Drops—Sen. Anderson Seeks Farm Policy Leadership—Opportunity to Press for IWA Subsidy Change Seen—More Investigations Possible

By JOHN CIPPERLY

Washington Correspondent of The Northwestern Miller

WASHINGTON—With the smoke of the 1950 congressional election campaign lifted, a study of the results of last week's voting shows what developments may be expected in such fields as farm policy, foreign aid, tariff agreements and congressional investigations.

For one thing, it appears that the sliding scale theory of farm price supports will be given a complete test and that the high price support theories of the present secretary of agriculture, Charles F. Brannan, will be discarded.

The defeat of many administration candidates in the farm belt means a decline in the prestige of Secretary Brannan, who sponsored the administration strategy in that region.

At the same time, a former secretary of agriculture, Sen. Clinton P. Anderson (D., N.M.), appears to be an aspirant for the administration farm policy leadership.

After it was seen that the administration had lost 15 House seats in Ohio, Indiana and Illinois and others in agricultural areas, Sen. Anderson made two post-election statements attributing the administration defeat to its sponsorship of the Brannan farm plan and the health insurance program. He welcomed to the Democratic side of the Senate in the 82nd Congress two new members, Sens. Hennings of Missouri and Monroney of Oklahoma, both of whom he said were opposed to the Brannan plan. At the same time he declared that the 82nd Congress was unlikely to tinker with the present farm law with its sliding scale price support principle until it had been thoroughly tested.

Subsequently Sen. Anderson in part disavowed the statements attributed to him and said that he had not ascribed the administration's congressional defeat to sponsorship of the Brannan program.

However, the fat is in the fire, and since Secretary Brannan has never disclaimed credit for the farm state victory in 1948, it must be assumed that he either took credit not due him or that other factors, including the lukewarm campaign of the Republican presidential nominee, were the determining influences in that year.

Political Target

Secretary Brannan undoubtedly will be the target of political strategists within his own party and of Republican leaders. Already Sen. George D. Aiken (R., Vt.), one of the original sponsors of the sliding scale principle of farm price supports, has predicted Secretary Brannan's retirement from the cabinet.

Undoubtedly the Brannan prestige has suffered a severe decline since congressional candidates handpicked by him in important farm belt states went down to defeat, even though they tried to sidestep the Brannan farm program issue. However, it is too early to write him off as a cabinet officer. It is likely that the administration will attempt to remedy political deficiencies before the 1952 presidential campaign, but it is doubted that President Truman will abruptly dismiss Secretary Brannan, to whom he is so deeply indebted for the 1948 campaign in the farm belt. The Brannan plan may be discarded, but it is predicted that the secretary will be given a chance to redeem himself despite the obvious attempt of Sen. Anderson to take over the administration farm policy leadership barely after the votes had been counted.

Tariff Agreement

Another political casualty of the campaign seems to be the General Agreement on Tariffs and Trade (GATT). The return of Sen. Eugene Millikin (R., Colo.), who fought the GATT proposal, as well as the proposal to broaden the Reciprocal Trade Agreements Act, may well be construed as a setback to the administration on this legislation. The Republicans have sponsored a qualifying provision of this act which would have established a peril point at which foreign imports would be cut off if the tariff commission found that they threatened to impair activities of domestic industries. The act expires June 30, 1951. The administration has urged that the chief executive be given a free hand in lowering tariff walls under the reciprocal agreements measure. The peril point provision has had strong bipartisan support, and during the last session of the 81st Congress, Sen. Warren G. Magnuson (D., Wash.) all but pushed this point through Congress. Only administration discipline in the House was able to avert defeat on the Magnuson amendment.

The composition of the 82nd Congress, with sharply reduced Democratic majorities in both chambers, strengthens the position of the southern Democratic bloc considerably since it now represents a larger proportion of the Democratic membership.

This condition seems clearly to write off any prospect for repeal of the Taft-Hartley labor law or passage of other administration pet measures such as the compulsory health insurance program.

Appropriations for further foreign aid will come under greater scrutiny of Congress. To date the criticism of the Economic Cooperation Administration budget by Sen. Robert A. Taft (R., Ohio) in the last session seems clearly justified. Sen. Taft offered an amendment to cut the ECA appropriation $500,000. The subsequent turn of fiscal affairs of western Europe makes the Taft proposal conservative in every respect since many of the ECA nations are now on their own financially, and in a number of instances—the U.K. for example—use of ECA funds is now being rejected by the claimant nations.

In fact, the comfortable position of these western European nations threatens to reduce U.S. wheat exports for the year even though the International Wheat Agreement has been heralded as an insurance of continued heavy wheat export markets. Only three major ECA nations are seen as certain buyers of U.S. wheat under the pact. They are Austria, Germany and Greece, whose economies are so closely tied to U.S. financing that they can virtually be classed as house accounts.

The administration threat to call Congress back into an early session seems to have vanished with the election returns. The remaining short session of the 81st Congress probably will be devoted to discussion of aid

(Continued on page 24)

New Building for Wheat Research at Oklahoma Ag. Experiment Station

STILLWATER, OKLA.—A wheat research laboratory, to cost $170,000, is being constructed on the Oklahoma Agricultural Experiment Station farm adjoining Stillwater. The building will be three stories high, 40x80 ft. in dimension, and is of brick and concrete construction. It will be completed in the spring of 1951.

Following will be the main features of the laboratory:

Working space for preparation of all nursery and field test plots, and for threshing, cleaning and treating seed stocks in amounts from a few grams to several bushels.

Offices for plant breeders and for research scientists in entomology, plant pathology and cytology.

A steel and concrete air-conditioned storage vault that will maintain the viability of all valuable seed stocks for 5 to 15 years.

Storage space for breeding, testing and foundation seed stocks in 25- to 100-bu. lots.

Living quarters for a few research assistants.

A laboratory for milling and baking tests to include an experimental mill and baking equipment.

To Increase Research

Dr. A. M. Schlehuber, agronomist in charge of small grain improvement, says that the new laboratory will make it possible to increase both the quantity and quality of wheat breeding research at the Oklahoma station.

Plant breeding, he said, is mainly a process of testing large numbers of plants. When the laboratory is completed, the staff should be able to handle 10 to 15 crosses, with 1,000 to 2,500 plants of each cross, instead of the three or four crosses handled as at present, Dr. Schlehuber added.

"This large number of plants will increase tremendously the probability of getting useful wheat varieties when we recombine the desirable characteristics we find in the experimental crosses," he explained.

Harvey G. Rodgers

HARVEY RODGERS JOINS RESEARCH PRODUCTS CO.

KANSAS CITY—Harvey G. Rodgers, well-known southwestern baker, has been appointed sales consultant for the Research Products Co., Kansas City, L. L. McAninch, president of the company, has announced. Research Products Co. produces emulsifying agents and other products for the baking industry.

Mr. Rodgers is president of the Rodgers Baking Co., Eldorado, Kansas. He will retain his bakery interests but will give up active day-to-day management to devote his time to sales work for the Research Products Co.

W. H. Schneider, sales manager of the company, said Mr. Rodgers' appointment was the result of increased demand for the firm's products and the need for increased service. Mr. Rodgers entered the baking business as a route salesman and advanced to manager for the Continental Baking Co. plant at Wichita, Kansas. He was a co-owner of the Ark Bakers at Wichita, and served as president and manager after the sale of the bakery to the C. J. Patterson Co., Kansas City.

A past president of the Kansas Bakers Assn., Mr. Rodgers is now president of the Midwest Bakers Allied Club, Kansas City. He is widely known for his ability as a speaker and has appeared before numerous industry and civic groups.

W. T. McARTHUR NAMED TO MNF COMMITTEE

CHICAGO—William T. McArthur, Pillsbury Mills, Inc., Minneapolis, has been named a member of the emergency transportation committee of the Millers National Federation, at the request of J. E. Skidmore, General Mills, Inc., Chicago, chairman of the committee.

In dealing with the boxcar shortage, the most drastic step taken by the government to date has been the imposition of high demurrage charges, the MNF pointed out. In reviewing the present transportation situation,

the federation said that the railroads and various shippers' organizations have been conducting "energetic campaigns" for heavy loading and quick dispatching and unloading of boxcars, and these measures are helping to some extent.

Big orders already placed for new boxcars, backed up by allocation of steel for their construction, are expected eventually to relieve the situation, but it is unlikely this step will have much effect for a number of months.

Meanwhile, it is probable that minimum carloading orders may be put into effect, federation spokesmen said, pointing out that the transportation committee has been reviewing the situation with government agencies.

C. B. JONES TO SPEAK TO MILL ACCOUNTANTS

KANSAS CITY—C. B. Jones, secretary, Standard Milling Co., Chicago, will speak at a meeting of the Flour Mill Accountants Assn. at the Hotel Continental in Kansas City Nov. 17. His topic will be "This Is Our Problem." Mr. Jones will appear as a speaker at the luncheon portion of the all-day meeting.

The morning session subjects include inventory valuation of wheat and flour, especially related to unfilled contracts, by A. K. McClelland, Colorado Milling & Elevator Co., Denver, and government storage by C. E. Jones, Simpson, Evans & Laybourn Grain Co., Salina, Kansas.

In the afternoon "Streamlining Mill Accounting for Management Purposes" will be the discussion, led by A. L. Johnson, Jr., Crete (Neb.) Mills.

40-WEEK NET REPORTED BY CUSHMAN'S SONS, INC.

Cushman's Sons, Inc., has reported a net profit of $163,313, equal to $9.90 a share on the preferred stock, for the 40-week period ended Oct. 7, compared with a net loss of $94,220 for the comparative period a year previous. Net profit for the 28 weeks ended July 15 was $121,117, equal to $7.51 a share on the preferred stock, compared with $3,236, or 20¢ a share, in the like period of the preceding year.

BURRY BISCUIT CORP. PURCHASES IOWA COMPANY

NEW YORK—The Burry Biscuit Corp. has purchased the capital stock of Independent Biscuits, Inc., Davenport, Iowa, for more than $1,250,000, George W. Burry, president, has announced. He said the Iowa company will be operated as a Burry division under management of its long-time president, Charles J. Johnson.

WARD BAKING CO. REPORTS NET PROFIT FOR 42 WEEKS

NEW YORK—The net profit based upon unaudited figures of the Ward Baking Co. for the 42 weeks ended Oct. 21 after full provision for the new and higher federal income tax rates was $2,355,695. These earnings are equivalent to $2.78 a share on 747,063 shares of common stock outstanding Oct. 21. This compares with net earnings of $2,389,741 for the 43 weeks ended Oct. 22, 1949, which were equivalent to $2.92 a share on 721,387 shares of common stock outstanding Oct. 22, 1949.

Grain Rust Fight Gathers Steam; Minneapolis Meeting Scheduled

Another step in the effort to unite forces for the battle against grain rust which this year caused widespread damage in spring wheat areas will be taken this week.

A meeting of grain men, flour millers and others interested in the rust problem has been scheduled Nov. 15 by the Conference for the Prevention of Grain Rust in the mayor's reception room in the Minneapolis City Hall, starting at 2 p.m.

Two outstanding authorities on rust control and plant breeding will be on hand to discuss what is needed to combat the disease. They are Dr. E. C. Stakman, chief of the division of plant pathology and botany at the University of Minnesota, and Dr. K. S. Quisenberry, head agronomist in the U.S. Department of Agriculture's division of cereal crops and diseases.

Follows N.D. Meeting

Both spoke at the recent stem rust control meeting at Grand Forks, where some 400 businessmen and farmers gathered to discuss the rust threat and lay plans for stepping up control measures. Walter Mills, vice president of General Mills, Inc., will be chairman for the Minneapolis meeting.

At Grand Forks the audience and speakers elected 40 of their number to a committee to promote plant breeding research and attempt to speed up barberry eradication in North America. An executive committee also was named to cooperate with the Conference for the Prevention of Grain Rust in carrying out the program.

The committee will meet with representatives of the conference before the end of November to plan its joint program.

Members of the committee from North Dakota are A. J. Bjerken, Grand Forks, president of the Red River National Bank; A. H. Berg, Wyndmere, president of the North Dakota Crop Improvement Assn.; F. J. Donnelly, Grafton, chairman of the North Dakota Research and Educational Advisory Council.

Representing South Dakota are E. G. Sanderson, Aurora, head of the South Dakota Crop Improvement Assn., and Elmer Sexauer, Brookings, president of George P. Saxauer & Sons. Members from Minnesota are Charles Simpson, Waterville, president of the Minnesota Crop Improvement Assn., and C. R. Carlson, vice president of Deere & Webber Co., Minneapolis.

Cooperation Essential

Speakers at the Grand Forks meeting agreed that international cooperation and cooperation among states within the U.S. is the key to combatting grain rust.

With the central North American continent from Mexico to Canada "one giant wheat field" the problem of stem rust was termed too big for any one state or locality to handle.

It was brought out that rust race 15-B, which caused all the damage in Minnesota and the Dakotas this year, is the most virulent race of stem rust ever found in North America. No commercial variety of wheat is fully resistant to 15-B.

Dr. Stakman pointed out that barberry not only makes an ideal host for rust, but it also is a potential source of new races which may be as virulent as 15-B.

To assure speedy development of resistant varieties of grain, Dr. Stakman said research centers must be provided with irrigation equipment, more greenhouses, competent help, more land and other facilities.

Dr. Quisenberry reported that three emergency steps are being taken to meet the present situation. Some potentially valuable lines of wheat breeding stock are being grown in California this winter to make more seed available to plant breeders next spring. Special greenhouse tests of rust resistance will be run this winter, and the USDA is searching its world collections of wheats for some resistant parent varieties.

A Stubborn Enemy

The history of rust damage was traced by Donald G. Fletcher, executive secretary of the Conference for the Prevention of Grain Rust.

"After closely observing the 1950 rust epidemic in the field and reviewing considerable literature about grain production and the almost continuous battle which growers have had with stem rust, I was again impressed with the fact that this plant disease which has been destroying food crops for centuries is still a mighty stubborn enemy," Mr. Fletcher said.

"I believe we have been trying to win a battle by using shotguns in the hands of a well-trained but undermanner force which is always on the verge of running out of ammunition," he continued. History has certainly given us enough hindsight on this problem. It would seem that we should be able to profit by the experience and use some foresight now.

"Some people have been inclined to make light of the present rust situation, while others look on the dark side and predict huge rust losses to our grains in the future. The truth is probably somewhere between these extremes for the present, but with excellent chances that stem rust can be whipped if we provide our research and control men with the necessary weapons," the speaker said.

Urges Barberry Control

Mr. Fletcher described the close relationship between rust epidemics and presence of barberry bushes, urging that the barberry eradication work which fell behind schedule during the war be speeded up.

Mr. Fletcher recommended that growers use the best and plumpest seed available, seed as early as possible, use fertilizers to induce early maturity, report barberry bushes to the county agent and let state and federal representatives and senators know their efforts to obtain adequate funds for research are appreciated.

He urged businessmen to see that adequate funds are in teh hands of scientists for research on rust on a continuous basis.

Urges Support

Support of rust prevention work by businessmen was urged by C. R. Carlson, Jr., vice president and general manager of Deere & Webber Co., farm implement manufacturer.

"I have been told that for every 50¢ invested in research on plant breeding, the computable return has exceeded $1,000. That is the kind of an investment that any businessman or farmer should be happy to make," Mr. Carlson said.

"We don't have to go into a lot of statistics to prove to anyone how important it is to every one of us from a purely selfish viewpoint, if you please, to do anything we can to support both the short range and long range programs designed to protect our small grain crops.

"There is no such thing as an end for all time to the rust problem. As I see it, it is a problem which we will face constantly as new families of rust become numerically important and if this is so, then it is going to call for continuous research, continuous controls and constant vigilance on the part of all of us interested in this problem," he said.

Mr. Carlson pointed out that the scientists who conduct plant research are sadly handicapped by lack of funds. More men, both scientific and field labor, are needed, as well as equipment and expense funds, he said.

"Very few of us are qualified to do research, but we can all help see that adequate state and federal funds are provided to support this most necessary work," the speaker declared.

A panel discussion on combatting and controling rust followed the speaking program. On the panel were plant scientists, producers and businessmen, including representatives of the Minneapolis Grain Exchange.

During the Grand Forks meeting $5,000 was pledged to the work of the new committee.

West Coast Mills Share in Purchase by Quartermaster

CHICAGO—The U.S. Army Quartermaster procured a large share of its flour requirements last week on the West Coast, with remaining purchases completed in the Southwest.

Additional buying is scheduled for Nov. 14, 21 and 24, with the largest amount, 28,329 sacks, for domestic use, to be taken Nov. 24.

The Chicago Quartermaster Purchasing Office Nov. 7 bought 149,000 sacks of hard wheat enriched flour, export pack. Shipment is to be made Dec. 1-Jan. 10. Purchases were made as follows: Terminal Flour Mills Co., Portland, 25,000 sacks for Auburn, Wash., at $5.60; Rodney Milling Co., Kansas City, 20,000 sacks for Army Depot, Georgia, $5.92, 19,000 sacks for Kansas City for beyond, $5.29; General Mills, Inc., 17,500 sacks for Lyoth, Cal., $5.77; Colorado Milling & Elevator Co., 22,500 sacks for Lyoth, Cal., $5.73, 10,000 sacks for Lyoth, $5.75, 25,000 sacks for Auburn, Wash., $5.59, and 10,000 sacks for New Cumberland, Pa., $5.91.

The quartermaster office Nov. 8 bought 56,000 sacks of hard wheat enriched flour, 7% ash, 11% protein, export pack, six-ply paper bags. Purchases were made as follows: Centennial Flouring Mills Co., 10,000 sacks at $4.61 and 6,500 sacks at $4.66 for either Seattle or Portland; Fisher Flouring Mills Co., 20,000 sacks at $4.62 and 10,000 sacks at $4.69 for Seattle or Portland; Crown Mills, Portland, 9,500 sacks for Portland, $4.69.

FLOUR SALES VOLUME GAINS BUT INTEREST AGAIN SLIPS

Early Sales Last Week Push Sales Totals Up From Previous Week as Market Strengthens; Spring Wheat Mills' Volume Best

Flour buying interest again is light, continuing the slump which developed following fairly brisk business early last week. At that time, a stronger trend in wheat markets brought in a fair amount of fill-in business to boost sales volume for both spring wheat mills and concerns in the Southwest. The most improvement was noted by spring wheat mills. Recently, shipments have about equaled new sales, with the result that unfilled order backlogs are holding rather steady, equal to between 60 and 90 days' operations. Flour production declined last week, due partly to holiday interruptions.

QUARTERMASTER, ISRAEL IN MARKET

Export markets last week remained quiet, and most trades involved only small lots. Business, outside of limited sales to Latin America and to the U.S. Army Quartermaster, was confined to broker purchasing of 7% ash clears for the account of Israel. Meanwhile, the U.K. government was again negotiating with Canadian mills for 45,000 to 50,000 long tons of flour for December requirements. Apparently U.S. spring wheat mills would not be able to secure any of the business, as was the case in U.K. buying earlier this crop year. The Army Quartermaster purchased 198,000 sacks of flour last week from West Coast and Southwestern mills.

SPRING MILLS' SALES REACH LARGER TOTAL

Sales by spring wheat mills averaged 90.5% of capacity last week, compared with 24.2% the previous week and 42.3% a year ago. The larger volume resulted from numerous small-lot purchases made early in the week when buyers' interest was stimulated by a gain in the wheat market. Amounts in individual sales were not large, with most of the business involving lots of 5,000 sacks or less. Buying tapered off later in the week. Balances of unfilled orders on mills' books remain at approximately 90 days' running time. Production last week in the Northwest declined to 65% of capacity.

SOUTHWESTERN VOLUME 54% OF CAPACITY

Several moderate bakery flour orders plus some sales of clears improved the volume for mills in the Southwest last week. Sales averaged 54% of capacity, compared with 22% the previous week and 59% a year ago. All of the business of any consequence was transacted the first two days of the week. An eastern independent bought about 50,000 sacks and a chain baker took several lots which ranged up to about 15,000 sacks. Most bakers are booked for the next 60 to 90 days, and observers believe that unless there is a sharp drop in prices very little new business will be completed before the end of the year. Slower shipping directions and the two holidays cut operations to 70% of capacity.

TRADING QUIET IN CENTRAL AREA

Trading generally was quiet at Chicago. Bakers continued to show little interest in buying at prevailing prices, although there was a slight increase in sales for fill-in purposes. Directions were only fair. Family flour business remained quiet. Business also was quiet for other mills in the central states, being limited to scattered sales to cake bakers and blenders. There was no family flour business. Directions were hard to get.

Increased buying interest and very active business were reported at St. Louis. Shipping directions were fairly good. Elsewhere in that area, war news brought considerable buying, but later demand slackened. Mill operations were satisfactory.

IMPROVED SALES NOTED IN EAST

Fair sales of springs in small to medium lots, with one or two larger sales, resulted in moderate sales totals at New York. The trade seemed interested in making sizeable replenishments, but a dip in prices caused buyers to withdraw and await developments. Trade in Kansas flours was only moderately active, and cake flour business also was quiet. Shipping directions continued to lag. Business was brisk early in the week at Buffalo, with all types of flour being sold. Some sizeable orders were placed by bakers. However, business tapered off later, and some reductions in prices were made. Sweet goods sales have picked up, and better demand for soft wheat flour was noted. Shipping directions were good, but the boxcar shortage held down actual shipments.

Business was slow at Boston, with most sales limited to small lots for immediate needs or maintenance of inventories. The dullness continued after quotations dipped following an earlier increase. Little buying interest was reported at Philadelphia. Many bakers earlier had covered their needs well ahead, and quotations showed a firm undertone after dipping following an earlier rise brought on by Korean war news. Lagging sales of baked goods also limited demand. Flour sales were very slow at Pittsburgh, although some inquiry was noted. Most bakers are drawing on supplies purchased previously.

MODERATE TRADE REPORTED IN SOUTH

Flour business in the South was moderate. Apparent concern over the Korean situation brought a considerable increase in inquiries, it was reported at New Orleans, but price resistance limited sales. All types of flour shared in the moderate sales, with hard winters in greatest demand. Northern spring sales gained slightly, cracker and cookie bakers were a little more active and cake flour sales continued to improve with cooler weather. Export trade was slow.

BUSINESS REMAINS SLOW IN PACIFIC N.W.

Business continued at a slow pace at Portland. Some domestic buyers took small amounts, but most are well covered until after Jan. 1. Export business is very slow, showing no improvement. Coast mills operated generally on a greatly curtailed basis.

FLOUR PRODUCTION SHOWS DECREASE

Flour production of mills reporting to The Northwestern Miller was 130,477 sacks less in the week ending Nov. 11 than in the previous week. These mills, representing 74% of the total flour production in the U.S. made 3,038,481 sacks compared with 3,168,958 in the previous week and 3,296,505 in the corresponding week of a year ago. Two years ago the figure was 3,887,434 and three years ago 4,096,231 sacks. There was an increase of 3,000 sacks in the Southwest and 37,000 in the North Pacific Coast while production decreased 40,000 sacks in the Northwest, 31,000 in Buffalo and 100,000 in the Central and Southeast.

Detailed reports of sales activity in the principal flour markets in the U.S. will be found on page 28.

Semolina Sales Continue Slow; Shipping Directions Off Again

Sales of semolina continue at the same slow pace as in the previous few weeks, with inquiry limited. Last week business was confined to light, scattered sales. Most manufacturers of macaroni and noodle products have substantial amounts of semolina booked as a result of liberal buying several weeks ago.

Meanwhile, the outgo of semolina from mills was reduced further as directions to ship were slow to arrive. Production declined last week to 68% of capacity, compared with 79% the previous week. A year ago production averaged 76% of capacity.

Trade reports from the East continue to stress the fact that wholesalers of macaroni and noodles have virtually exhausted their inventories. With cooler weather prevailing, it is expected that improved demand will require considerable reordering. This should reflect in heavier shipments of semolina to manufacturers before very long.

Meanwhile, marketings of durum wheat continued at a fairly good rate at Minneapolis, with premiums holding steady at 20¢ over the December future for fancy milling quality wheat. Quotations on standard semolina Nov. 13 were unchanged from a week earlier at $5.85@5.95 sack, bulk, Minneapolis.

Durum wheat prices delivered at Minneapolis Nov. 10, were as follows:

Fancy 1 HA Amb. or better	[illegible]
Choice 1 Amber or better	[illegible]
Choice 2 Amber or better	[illegible]
Medium 2 Durum or better	[illegible]
Medium 3 Durum or better	[illegible]

DURUM PRODUCTS OUTPUT

Durum products output as reported to The Northwestern Miller by mills representing approximately 100% of the total U.S. durum capacity, in sacks with comparisons; percentage of capacity based on six-day week.

	No. mills	5-day wk. capacity	Wkly production	% of capacity
Nov. 5-11	8	242,400	138,928	44
Previous week	11	227,400	*178,481	79
Year ago	11	233,400	181,824	78

	Crop year production
July 1-Nov. 11, 1950	3,718,184
July 1-Nov. 12, 1949	3,744,495

*Revised.

MILLFEED MARKETS QUIET; PRICES GAIN

Bran, Middlings Prices Increase, Reflect Stronger Feed Grain Levels

Millfeed markets are relatively quiet, with bran and middlings prices showing some improvement during the past week, principally as a reflection of stronger feed grain prices. Red dog quotations continued their seasonal decline.

Two outside influences hindered an effective operating procedure of formula feed mills in the Southwest last week, but in spite of boxcar shortages and the telephone strike, business was said to be good. The main spur to feeding interest was a dip in temperature to below the freezing point throughout the area for the first time this fall.

The index of wholesale feedstuffs prices for the country as a whole, compiled by the Production and Marketing Administration stood at 222.2 as of Nov. 8, up 8 points for the week. The feed grain index was 219.8, up 12 points from the previous week.

Dry and cold weather aided demand for dairy and livestock feed. Broiler feed held its own as has been the case during most of the time in recent months. Some pick up was noted in demand for laying mashes. Hog feed held about steady, but turkey feed sales were off 30 to 40% in the past week or two.

Lack of telephone service put many feed mills out of touch with dealers and customers, and at the outset of the strike sales were decidedly off. However, sufficient business from earlier in the week was on the books to keep most mills running for the remainder of the week and several days into this week.

A sharp drop in temperatures in the Northwest coupled with the stronger trend in ingredient prices boosted demand for formula feeds in that area last week. However, the upturn was not as great as had been expected.

Pastures were nipped by frost and also covered by snow in some areas, but while dairy feed interest showed a fair increase, buying was held in check by dissatisfaction among dairymen with prices received for their milk. Reports from the country indicate farmers are somewhat indifferent toward feed purchases.

Hog feed sales picked up moderately, and poultry feed business showed some improvement as well.

Millfeed production by mills in the Northwest, the Southwest and at Buffalo, representing 75% of the combined flour milling capacities of those areas amounted to 43,657 tons last week, according to figures compiled by The Northwestern Miller. Production for the current week compares with an output of 46,535 tons in the week previous and 50,632 tons in the corresponding week of a year ago. Crop year production to date totals 927,016 tons as compared with 986,159 tons in the corresponding period a year ago.

Wheat Markets Steadier After Mid-Week Reaction

Recession Follows War-Inspired Gains Early Last Week; Election Result Bearish

Wheat markets are steadier early this week, following a swing downward from the peaks reached a week earlier when the war news from the Far East jolted all commodity markets. The outcome of the election last week appeared to weigh on the bearish side of markets, and a reaction to the first shock of the adverse war news set in at mid-week. Prices declined through Nov. 10 and held at about those closing levels through trading Nov. 13. Compared with a week earlier, futures contracts at leading markets Nov. 13 closed 3@4½¢ lower. The largest losses were sustained by the distant futures, which recently had been showing more strength than the nearby deliveries.

Closing prices for wheat futures at leading markets Nov. 13 were: Chicago — December $2.25¼@2.25⅜, March $2.29⅝, May $2.29½@2.29⅝, July $2.22½@2.22⅝; Minneapolis—December $2.21⅝, May $2.26½; Kansas City—December $2.20⅝@2.21⅛, March $2.23⅜, May $2.23⅛, July $2.16; North Pacific Coast—December $2.13⅜, March $2.17⅝, May $2.17⅜.

Basic Factors to Fore

With the future course of war developments problematical, wheat markets again appear to be reflecting usual demand and supply factors. Milling demand has not increased materially, and export sales of both wheat and flour continue to lag. Emphasizing the statistical wheat market position is a government report indicating that disappearance of wheat up to Nov. 1 totaled about 234 million bushels, compared with 291 million bushels in the corresponding period last year.

Some observers believe that as a result of last week's election European nations will experience more difficulty in securing substantial Economic Cooperation Administration funds, which in turn would result in less export buying power for grains. Also, it was believed no major changes in farm legislation would be made by the next Congress.

Export sales last week included 12,000 tons purchased by Portugal, 2,500 tons by Peru and smaller quantities taken by Israel and Brazil.

It was reported from Washington that no price controls would be placed on food before 1951. At a U.S. Department of Commerce business advisory council meeting in Georgia, the opinion was expressed that a military budget of $30 billion would justify controls. Some military sources estimate defense needs up to $55 billion for 1951.

Minneapolis Premiums Slip

Movement to spring wheat markets held at relatively good volume, with 2,477 cars received at Minneapolis and 2,398 at Duluth. Cash demand, on the average, was slacker and premiums worked lower. Lack of elevator space kept terminal elevator buyers mostly on the sidelines, while mill demand also was less active. Premiums on ordinary wheat were 2@3¢ lower for the week, while 13% and higher protein lots were 4@5¢ down from the trading basis of the week before. At the close ordinary No. 1 dark northern spring was quoted at 6@5¢ under the December price. Twelve percent protein was quoted at 5@4¢ under, 13% protein 2@3¢ over, 14% protein 11@14¢ over, 15% protein 24@27¢ over and 16% protein 39@42¢ over. The average protein content of the hard red spring wheat tested at Minneapolis during the week was 13.02% and the durum 11.22%.

Durum premiums held about unchanged during the week, but high moisture lots were in much slower demand. Because of the lack of elevator space, terminal buyers gave the market little or no support and practically all the demand had to come from mills. No. 1 and 2 hard amber durum, fancy milling quality, continued to be quoted in a range of 18@20¢ over the Minneapolis December price. No. 1 and 2 amber durum, choice milling quality, 4@16¢ over. No. 1 and 2 durum, medium milling quality, 9¢ under to 6¢ over. No. 1 red durum was 29@27¢ under.

The following table shows the approximate range of cash spring wheat values at Minneapolis Nov. 10:

For Dry Sound Wheat

[illegible]	$[illegible]
11.99% Protein	[illegible]
13.99% Protein	[illegible]
14.99% Protein	[illegible]
15.99% Protein	[illegible]
16.99% Protein	[illegible]

1¢ Premium for Heavy

Grade Discounts

Test weight—1¢ each lb. to 55 lb.
Damage—1¢ each 1 to 2%.
Moisture—1¢ for 1⅛%, then 1¢ each ¼% higher.

Cash Prices Drop

Cash wheat prices dropped back into a more normal range of values following the election and after the first shock of the new Korean problems had been sustained. The basic December future cut back about 3½¢ between Nov. 6 and Nov. 13, and during the same time premiums for the cash article declined ½@1¼¢. The high for the cash article declined ½@1¢. The high for the future was $2.25 Nov. 6, the low was $2.19⅝ Nov. 9 and the close Nov. 13 was $2.20⅝. Meanwhile, the range for ordinary No. 1 dark and hard winter wheat dropped to minus 3@minus ½¢, 12% protein went down to minus 3¢ to a basis equal to the future, and 13% protein was minus 1¢@plus 2½¢. Receipts for the week were 797 cars, compared with 1,121 in the preceding week. Holidays reduced the intake, but over the week end a total of 438 cars was received at Kansas City. Demand was good considering the number of cars available for sale, and a good share of the receipts was absorbed by the milling trade.

The following table shows the approximate range of cash wheat prices at Kansas City, Nov. 10, protein content considered:

No. 1 Dark and Hard	$[illegible]
No. 2 Dark and Hard	[illegible]
No. 3 Dark and Hard	[illegible]
No. 4 Dark and Hard	[illegible]
No. 1 Red	[illegible]
No. 2 Red	[illegible]
No. 3 Red	[illegible]
No. 4 Red	[illegible]

At Ft. Worth, ordinary No. 1 hard winter wheat was reported selling Nov. 13 at $2.43⅛@2.44⅛, delivered Texas common points, with no premiums for higher protein. Demand is poor and offerings are plentiful at these levels.

Pacific Market Quiet

Wheat prices moved up slightly in the Pacific Northwest toward the close of last week as it took higher prices to buy anything in the country. Farmers have not been selling at quotations on soft white of $2.15 bu., basis terminals, when the loan price is $2.21 bu. Trading had just about dried up entirely. There is little interest in hard winters as exporters appear to have their November export shipments taken care of. Altogether, it is a drab and dull market—not only in wheat but in all grains.

Crop conditions are variable. East of the mountains a good acreage of fall grains went into the ground under favorable weather and moisture conditions. But west of the mountains the continuous rains during October cut down the fall planted acreage. However, the bulk of the wheat is raised east of the mountains, and the loss in acreage west of the mountains will not be noticeable.

Current Flour Production

★ ★ ★ ★ ★

A Statistical Service Provided Continuously for Readers of The Northwestern Miller for More Than Half a Century

WEEKLY FLOUR PRODUCTION, IN SACKS (Cwt.)

Flour production in principal manufacturing areas by mills reporting currently to The Northwestern Miller, with relationships of production to capacity and to the total estimated output of all mills in the U.S. expressed in percentages.

	Nov. 5-11, 1950	*Previous week	Nov. 6-12, 1949	Nov. 7-13, 1948	Nov. 9-15, 1947
Northwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Southwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Buffalo	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Central and Southeast	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
North Pacific Coast	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Totals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Percentage of total U.S. output	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

*Revised.

	Percentage of capacity operated in 5-day week: Nov. 5-11, 1950	Previous week	Nov. 6-12, 1949	Nov. 7-13, 1948	Nov. 9-15, 1947	Crop year flour production July 1 to: Nov. 11, 1950	Nov. 12, 1949
Northwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Southwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Buffalo	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Central and S. E.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
No. Pacific Coast	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Totals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

SOUTHWEST

Kansas City

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

Wichita

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

Salina

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

Representative Mills Outside of Kansas City, Wichita and Salina

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

CENTRAL AND SOUTHEASTERN

Mills in Illinois, Ohio, Michigan, Indiana, Kentucky, North Carolina, Tennessee, Virginia, Georgia and eastern Missouri:

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

NORTHWEST

Minneapolis

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

Principal interior mills in Minnesota, including Duluth, St. Paul, North Dakota, Montana and Iowa:

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

BUFFALO

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

PACIFIC COAST

Principal mills on the North Pacific Coast:

Seattle, Tacoma and Interior Washington Mills

	5-day week capacity	Flour output	% activity
Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

Portland and Interior Oregon Mills

Nov. 5-11	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

MILLFEED OUTPUT

Production of millfeeds, in tons, for the current and prior two weeks, together with season total of (1) principal mills in Nebraska, Kansas and Oklahoma and the cities of Kansas City and St. Joseph; (2) principal mills of Minnesota, Iowa, North and South Dakota and Montana, including Minneapolis, St. Paul and Duluth-Superior; (3) mills of Buffalo, N.Y. Production computed on the basis of 72% flour extraction:

	Southwest*: Weekly production	Crop year to date	Northwest*: Weekly production	Crop year to date	Buffalo†: Weekly production	Crop year to date	Combined**: Weekly production	Crop yr. to date
Nov. 5-11	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Previous week	[illegible]		[illegible]		[illegible]		[illegible]	
Two weeks ago	[illegible]		[illegible]		[illegible]		[illegible]	
1949	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1948	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1947	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1946††	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Five-yr. average	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

*Principal mills. **75% of total capacity. †All mills. ††80% extraction basis effective March 1 to Sept. 1, 1946 (31 lb. millfeed accepted as yield of 100 lb. flour). ‡Revised.

SMALLER OUTPUT, IMPROVED QUALITY OF CORN REPORTED

Crop Reporting Board Forecasts Record Soybean, Sorghum Grain Production; Progress of Fall-Sown Crops Termed Excellent

WASHINGTON—Improved quality of the corn crop, record soybean and sorghum production and excellent progress of fall seeded grains were reported by the U.S. Department of Agriculture last week.

Production of corn was indicated at 3,105 million bushels as of Nov. 1, down 13 million bushels from the Oct. 1 estimate of the U.S. Crop Reporting Board. However, moisture content of the corn was reduced as a result of the ideal conditions for maturing and curing the late portions of the crop.

Soybean Total Up

Production of soybeans was estimated at 281 million bushels, an increase of 2% over the estimate made Oct. 1. Harvesting of this year's crop—the largest ever produced—was nearly complete by early November, aided by the same conditions which improved the quality of the corn crop.

No new estimate of wheat production was made, the figure remaining at 1,010,069,000 bu. Fall seeding was well advanced in most areas, the report noted, with good stands of grains developing well. In the Great Plains the season was practically ideal for seeding wheat, with fields well prepared and ample soil moisture at the time of seeding. Subsoil moisture is mostly adequate.

In the Pacific Northwest, most of the intended seeding has been done, and conditions have been mostly favorable for an excellent start. In eastern north central and northeastern wheat areas, where seeding often awaits removal of corn and soybeans from fields, some seeding has been delayed because of the slow maturity of corn, the report said.

Corn Estimate Cut

The corn crop, which had caused concern throughout the growing season because of its slow progress, was improved in quality by the prolonged period for maturing and curing. Because of frosts in scattered areas in late August, September and early October, some of the immature corn was damaged in scattered northern sections, resulting in some "soft corn" which could not be cured for cribbing.

The quantity of such corn, however, has been reduced and creates few storage problems, as it can be largely fed early within the producing area. Some immature corn, mostly in Iowa and adjacent sections, has dried out as chaffy corn. Awaiting reduction of the high moisture content, picking and machine harvest of corn has been limited chiefly to that for immediate needs, with cribbing mostly delayed until November in the main Corn Belt.

Production of corn grain is estimated at 2,775 million bushels. The proportion of this year's crop to be utilized for grain is relatively low compared with recent years. Earlier-than-usual frosts occurred in some northern sections, resulting in some acreage originally intended for grain being diverted to other purposes.

A record production of sorghum grain is now expected. The current estimate of 196.3 million bushels exceeds the previous record of 185 million bushels in 1944. It compares with last year's production of 152.6 million bushels and the average of 108.8 million bushels. The indicated national yield of 23.5 bu. per acre is 0.4 and 7.1 bu., respectively above 1949 and the average.

Weather conditions during October were unusually favorable for the late sorghum crop, a large part of which reached maturity without serious frost damage. Prospective production has increased or remained unchanged since Oct. 1 in all of the important states. Only Louisiana, Missouri and Arkansas show declines from Oct. 1.

Yugoslavia

(Continued from page [illegible])

Yugoslavia as presented to the state department amount to $105 million. In terms of grain this figure represents roughly as follows: 200,000 tons wheat, 150,000 tons corn, 40,000 tons barley, and 10,000 tons oats and other feeds.

It is the plan of the state department that the program will be financed jointly by the ECA, USDA, the military aid program to western Europe and from International Wheat Agreement subsidy money.

Approximately $30 million of the immediate aid program is already available from funds on hand, but the balance will have to be appropriated or authorized by Congress.

To Use European Mills

The present plan on which the government is operating is to use ECA funds to ship wheat to Germany and Italy for milling into wheat flour. The flour produced from this wheat will be delivered to Yugoslavia by German and Italian mills. Use of ECA funds for this purpose has been construed by ECA legal authorities as justified on the grounds that the shipment of this wheat provides industrial recovery activity for the mills in these nations.

This wheat will be made available to ECA procurement under provisions of the IWA subsidy, which means that USDA will participate to the extent that its money is used to pay the wheat export subsidy. The shipments of wheat to Italy and Germany for milling will be charged against the import quotas of both nations under the wheat pact.

In connection with shipments of U.S. wheat flour to Yugoslavia, ECA and USDA officials were firm in their insistence that the U.S. mills be brought into the program. ECA will not participate in the payment for the U.S. wheat flour scheduled to be shipped to Yugoslavia since ECA attorneys have ruled that ECA funds cannot be used in payment for direct shipments to that country, which is not a participating nation in the ECA program.

It must be noted at this point that ECA and USDA in their advocacy of U.S. flour in the Yugoslav program cannot bind the state department or Congress in regard to later shipments of U.S. flour. The ECA phase of the Yugoslav program may have been completed before Congress gets around to approving additional funds. It is understood that the military aid program funds will be used to finance U.S. flour shipments to Yugoslavia, but it is not entirely clear that legal authority is sound on this point. If it is necessary for congressional action to approve use of military funds for payment of U.S. flour shipments, that phase of the program remains in doubt.

Ask 85-90% Extraction

Another disconcerting aspect of the Yugoslav flour requirement is that they are asking for 85-90% extraction flour.

Herman Fakler, executive vice president of the Millers National Federation, who has been charting the U.S. millers' position in this deal through government agencies, has obtained a tentative agreement that a blended 85-90% extraction basis will be satisfactory.

Of the 150,000 tons of corn slated for Yugoslav relief it has not been determined how much of this quantity will be for human food. Government officials have requested Yugoslavia to submit details on this subject.

Harry L. Hunter, secretary of the American Corn Millers Federation, has recommended to USDA and state department officials that his industry be allowed to participate in the Yugoslav aid program. The corn millers have suggested that if Commodity Credit Corp. stocks are to be used the corn milling industry be permitted to custom grind the corn export for human food. The corn millers' proposal basically is that they will deliver in the form of corn meal or grits the quantity of corn required by Yugoslavia for human food. They will accept CCC corn, grind it into meal or grits, package and move it into export position and take as payment the residual hominy feed.

Approve Proposal

Government officials have expressed satisfaction with this proposal, and state department officials have admitted that they have studied this proposition and see attractions in it. The greatest appeal seen here is that the corn millers can deliver food for human use immediately on arrival in Yugoslavia. U.S. officials promoting Yugoslav aid have insisted that speed is essential before winter sets in. Corn meal or corn grits produced in the U.S. could be delivered promptly at U.S. ports for direct shipment to Yugoslavia, according to Mr. Hunter, to meet the reported urgent needs of the Yugoslav population without the necessity of milling in that country.

State Department officials said that they have not reached a point of consideration of the corn aspects of the program, but it has been learned that the Belgrade capital of Yugoslavia has been queried by cable over the amount of corn which will be used for human feeding. It is believed that the decision on the corn meal or grits shipments to Yugoslavia will finally be determined at USDA, and on the basis of its support of the wheat flour shipments, no less than equivalent treatment of the wheat flour millers would be satisfactory, according to corn milling industry sources.

Barley for Animals

The 40,000 tons of barley for Yugoslavia probably will be entirely for draft animal feeding in Yugoslav timber forests. An additional quantity of 10,000 tons of oats is also on the requirement list, but this commodity may be side-tracked for barley later.

The total quantity of approximately 400,000 tons of all grains now appears final, but there may later be substitutions within the various commodities. For example, it may be decided to ship larger amounts of wheat flour instead of corn for human feeding purposes.

In addition to the above mentioned commodities, Yugoslavia is asking for approximatey 25,000 tons of lard, sugar and a very substantial quantity of seed.

The Yugoslav aid program has been the object of considerable distortion. In some circles it has been alleged that Yugoslavia would ask for 1 million tons of all grains. ECA officials say that even during the worst period after the war the total aid to Yugoslavia only amounted to 700,000 tons of bread grains annually. This figure should be a fair index of the correctness of the now reported overall total of approximately 400,000 tons of all grains for that country.

—BREAD IS THE STAFF OF LIFE—

KANSAS MILLING FIRM MOVES ATLANTA OFFICE

ATLANTA—The southern sales office of the Kansas Milling Co. here has been moved from its former temporary location to the new 805 Peachtree St. Bldg. in Atlanta. W. M. Skidmore is manager of the office, assisted by Vance Wilson and John Broderick, divisional sales manager.

—BREAD IS THE STAFF OF LIFE—

OMAHA EXCHANGE ELECTS

OMAHA—Frank C. Bell, J. H. Rockwell and J. H. Wright were elected directors of the Omaha Grain Exchange for three-year terms here last week. Mr. Bell is president of the Bell-Sage-Irons Grain Co., Mr. Rockwell, manager of Cargill, Inc., and Mr. Wright, president of the Nebraska-Iowa Grain Co.

—BREAD IS THE STAFF OF LIFE—

Rye Flour Output

Following is the rye flour output reported to The Northwestern Miller by principal mills of Chicago, Minneapolis and outside points in the Northwest, in sacks, with comparative figures for the previous weeks:

	Oct. 21	Oct. 28	Nov. 4	Nov. 11
Five mills	[illegible]	[illegible]	[illegible]	*[illegible]

*Four mills.

November Crop Report Summary

The Crop Reporting Board of the Bureau of Agricultural Economics makes the following report for the U.S. from data furnished by crop correspondents, field statisticians and cooperating state agencies:

Crop—	Yield per acre: Average 1939-48	1949	Prelim. 1950*	Total production (in 1,000s): Average 1939-48	1949	Prelim. 1950*
Corn, all, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Wheat, all, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Winter, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
All spring, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Durum, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Other spring, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oats, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Barley, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Buckwheat, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Flaxseed, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Sorghum grain, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soybeans for beans, bu.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

*Estimates for wheat, oats, barley, rye and flaxseed are not based on current indications, but are carried forward from previous reports.

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The only mill in this great terminal market, Universal consistently offers:

BETTER SPRING WHEAT AND DURUM FLOURS

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ROYAL FLUFF-EAT-A

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Stock Market Picture

Quotations on baking, milling and allied stocks listed on the New York Stock Exchange and the New York Curb market:

	High	Low	Close Nov. 6	Close Nov. 10
	1950		1950	1950
Allied Mills, Inc.	20⅞	17	19⅝	19⅝
Allis-Chalmers	41¼	38⅝	39⅝	41¼
Pfd. $2.50	83	81¼	83	83
Am. Cyanamid	50⅝	48	48½	51⅛
Pfd.	179½	113½	169¼	165
A-D-M Co.	45	38⅝	43	44¼
Borden	53	43⅝	51	52⅝
Burry Biz. Corp.	5¼	3½	4⅞	4⅞
Cont. Baking Co.	19⅝	14⅝	17	17⅛
Pfd. $5.50	100	86	96	96⅝
Corn Pr. Ref. Co.	71⅝	63	66⅝	67¼
Pfd. $7	187½	176½	183	183
Cream of Wheat	38¼	30½	38½	38⅝
Dow Chemical	54¼	34¼	49¼	54¼
Pfd. $4 A	111¼	107	107¼	107⅝
Pfd. $3.75 2nd	109	110½	150½	109
**Flour Mills of America, Inc.	11	6⅝	10¼	10
Gen. Baking Co.	11	8⅝	10¼	10¼
Pfd. $8	109	106	114	114
Gen. Foods Corp.	51⅝	44¼	49¼	49⅝
Pfd. $3.50	102½	99½	101	100
Gen. Mills, Inc.	60⅝	51⅝	57⅝	56⅝
Pfd. 5%	110¼	105½	110	113
Pfd. 5%	139½	124⅝	137½	137½
Gr. A&P Tea Co.	140⅝	111¼	138	137½
Pfd. $5	137	130	134½	134⅝
Hathaway Bak., Inc., "A"	11⅝	9⅝	10	9⅝
Horn & Hardart Corp. of N.Y.	34	31¼	34½	33
Pfd. $6	175	150	175	169
Merck & Co.	63	39⅝	54	55
Pfd. $3.50	100	96	99⅝	93⅝
Nat. Biscuit Co.	39⅝	30½	34	34⅝
Pfd. $7	186	153½	178½	181
Nevadet Agene	18⅝	13⅝	14¼	14½
Pfizer & Co., Inc.	34½	30	33⅝	35½
Pfd. $4	106	102½	102⅝	*104½
Proct. & Gamble	59⅝	56	58	60⅝
Purity Bak. Corp.	34¼	25⅝	30⅝	32⅝
Quaker Oats Co.	150	85	150	
Pfd. $6	169¼	154	164½	166⅝
Ralston Purina Co., $3.75 Pfd.	103½	100	101	103½
St. Regis Pa. Co.	11⅝	7⅝	10¼	10¼
Pfd. $4.60	90	83	85½	86⅝
Std. Brands, Inc.	24½	19	21⅝	24
Pfd. $4.50	90⅝	80⅝	81⅝	83½
Sterling Drug	39⅝	34	37¼	37½
4Pfd. $3.50	104⅝	99	101	101¼
Sunsh. Biz., Inc.	63⅝	49	55¼	54⅝
United Biscuit of America	33	24½	30¼	30¼
Pfd. $4.50	111½	100½	100½	*100½
Victor Ch. Wks.	51⅝	39⅝	45⅝	46⅝
Pfd. $3.50	101	97½	*101	100
Wagner Bak. Co.	9¼	5⅝	6⅝	6
Ward Bak. Co.	18¼	14½	17¼	16½
Warrants	6⅝	2½	6	6⅝
Pfd. $5.50	100	97	104¼	104½
			Bid	Asked
†Safety Car Heating & Lighting Co., Inc.			16	17½

*Previous close. **Midwest stock market, 9th or consider. †Subsidiary Sherwin Chemicals, Inc.

Closing bid and asked prices on stocks not traded Nov. 10:

	Bid	Asked
Horn & Hardart Corp. of New York, $5 Pfd.	110	112⅝
Omar, Inc.	10⅝	10½
Wagner Baking Co., Pfd.	112	112½

CANADIAN STOCKS

	High	Low	Close Oct. 31	Close Nov. 3
	1950		1950	1950
Can. Bread	3	2½	2.70	2.75
Pfd. $5	63	55	62	64
Can. Bakeries	12	6	10½	10
Can. Food Prod.	6	3	3½	3½
A	14	9	10	9½
Pfd.	75½	56	58	60
Consol. Bakeries	9¼	7	8	7
Federal Grain, A	15½	9	13⅝	13
Pfd.	118	110	111	111
Gen. Bakeries	1.00	0.50	0.50	0.60
Lake of the Woods	38½	31	37	38½
Maple Leaf Mlg.	17½	9⅝	13½	13½
Ogilvie Flour	23½	18⅝	23½	23½
Pfd.	135	133	135	130
Purity Flour	9⅝	5¼	5⅝	5½
Pfd.	60	45½	47½	60½
St. Lawrence Fl.	21	14	16	17
Toronto Elevs.	11½	9⅝	11¼	11½
United Grain, A	28½	17	27½	28
George Weston	29	20	27½	28
4½% Pfd.	104	100	100½	105
Woods Mfg., Pfd.	60	53	55	56

Closing bid and asked prices on stocks not traded:

	Bid	Asked
Catelli Food, A	11½	
Catelli Food, B	15	
Inter-City Bakeries	54	
Lake of the Woods, Pfd.	150½	155
McCabe Grain, B	9	
Reliance Grain	50	
St. Lawrence Flour, Pfd.		130
Western Grain		55

Bonded Grain in the United States

Stocks of bonded grain in the U.S. as compiled by the secretary of the Chicago Board of Trade, Nov. 3, 1950 (000's omitted):

	Wheat	Oats	Rye	Barley
Buffalo	74	253	760	--
Afloat	244	272	--	--
Chicago	--	--	109	--
Duluth	69	--	--	120
New York	6	--	--	--
Totals	412	574	869	120
Previous week	404	482	850	24
Nov. 3, 1949	1,114	1,616	1,174	1,324

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GROCERY PRODUCTS NEWS

USDA Says

Retail Food Prices to Show Moderate Increase in 1951

WASHINGTON—Retail food prices in 1951 are likely to average moderately higher than in 1950, according to the Bureau of Agricultural Economics.

In a national food situation report, the U.S. Department of Agriculture agency points out that food prices have risen through most of 1950, with a fairly sharp rise following the Korean outbreak. Prices are not likely to rise much more before late winter, BAE officials say, but there is likely to be reinforced pressure on prices next spring.

"Accelerated consumer demand for food, unless checked by anti-inflationary measures or other developments, could push food prices by mid-year up to an even above the record level of the summer of 1948," BAE says.

Consumption Up

Per capita food consumption is expected to be somewhat higher in 1951 than in any of the last three years. Supplies of most foods will be a little larger, the report notes, but they will not keep up with accelerated consumer demand. Thus, food prices can be expected to rise moderately before mid-year, according to BAE experts.

General economic activity, employment and consumer disposable income probably will be higher in 1951 than in 1950, the report says. But credit restrictions and restricted output of durable goods because of defense production may divert more spending to food and other available goods. Another factor expected to contribute to higher retail prices is increased marketing costs.

Military procurement will increase substantially, but exports of foods may decline. Thus noncivilian takings may be no larger proportionately than in recent years.

Similar to prices of other foods, retail prices of flour and other wheat food products are expected to average slightly higher in 1950-51 than in 1949-50, BAE officials say.

According to the Bureau of Labor Statistics, the urban retail price of wheat flour rose from 49.1¢ for a 5-lb. sack in June, 1950, to 49.7¢ in September. The price of white bread increased from 14¢ for a 1-lb. loaf in June to 14.6¢ in September.

CHAINS GET SHOPPERS' NOD IN COLUMBUS

COLUMBUS, OHIO—More than 70% of the families in the greater Columbus market buy most of their groceries at chain food stores, according to the 1950 Consumer Analysis of the market. The study, published by the Columbus Dispatch, showed that 71.3% of the families buy most of their groceries at chain stores while 28.7% buy more of their food at independent stores. This represents a gain for the chains of two percentage points over the 1949 figure. The report also showed that 44.4% of the families buy most of their groceries on Friday, and 39.8% buy most on Saturday. Some 89% of the families prefer self-service to clerk service in grocery stores. Forty-six percent of the families prefer to buy groceries in the morning, 31.1% in the afternoon and 22.9% in the evening.

MASSACHUSETTS GROUP OPPOSES PRICE CURBS

BOSTON—The Massachusetts Retail Grocers Assn. has come out in opposition to any price rollback which would not take account of increased costs of merchandise to retailers.

Association members, at their convention, were shown how food prices have risen, and they urged action in the industry to check price increases and thus help prevent use of price controls.

Joseph W. Haywood of Fall River was named president of the food group.

Transportation Objectives for Wholesalers Listed

NEW YORK—The National-American Wholesale Grocers Assn. has urged wholesale food distributors to take certain steps to help prevent transportation problems from arising which might require "governmental guidance."

NAWGA officials pointed out in a recent bulletin that manpower and material requirements of the armed forces are definitely expected to create transportation stresses. And, they said, wholesale grocers, who are so dependent on transportation in one form or another, will be "vitally affected."

The following objectives for wholesalers were listed by NAWGA:

(1) Prompt loading and unloading of all transportation facilities; (2) maximum utilization of truck and rail equipment; (3) maximum loading of boxcars or motor truck vehicles; (4) pooling of truck facilities between canners and wholesalers to avoid empty mileage; (5) leasing by private carriers of motor vehicles to eliminate empty mileage; (6) limitation of deliveries to one customer; (7) elimination of special deliveries; (8) lengthening of daily receiving hours, also including Saturdays and Sundays.

Some of these objectives can be realized through individual effort of wholesale grocers and others through joint cooperation, NAWGA officials said.

CHAIN GROUP ELECTS

CINCINNATI—A. D. Davis of Winn & Lovett Grocery Co., Jacksonville, Fla., is the new chairman of the board of the National Assn. of Food Chains. Mr. Davis, who was named at the organization's convention here recently, succeeds Lansing P. Shield, president of the Grand Union Co., New York. John A. Logan of Washington, D. C., was reelected president.

Raisin Promotion Offers Tie-in Sales Opportunity

FRESNO, CAL.—The California Raisin Advisory Board is conducting a national sales promotional campaign designed to boost sales of raisins and raisin products. The annual Raisin Harvest Festival, which started this month, is one of the features of the promotion.

Bakery goods in which raisins are used are being promoted. And, according to board officials, the raisin organization is interested in helping promote tie-in sales of family flour and baking mixes.

Such baked foods as raisin pie, cookies, rolls, bread and desserts are being publicized during the campaign.

National advertising promoting raisins and foods in which raisins are used is being carried in magazines.

The advisory board also points out that point-of-sale display material is available which features the use of raisins in baked foods.

Raisin board headquarters are at Fresno.

PUMPKIN PIE PROMOTION—With Thanksgiving approaching and other holidays coming up, pumpkin pie is being promoted by various food companies and organizations, including milling companies and the American Dairy Assn. Pictured above are grocers' aids in General Foods Corp.'s "Cloud O' Pumpkin" coconut chiffon pie promotion. A recipe folder and reprints of a magazine advertisement for Baker's Coconut are among the aids.

Michigan Voters Approve Sale of Colored Oleo

NEW YORK—Overwhelming approval by Michigan voters of a measure legalizing colored oleomargarine will add impetus to the campaign of oleo interests to obtain removal of similar restrictions still existing in 15 other states and to prevent the erection of new oleo trade barriers next year when 44 state legislatures convene in regular session.

The Michigan measure, removing a half-century ban on the sale of colored oleo, had been enacted by the 1949 state legislature but was suspended by petition of the state's dairy interests until a referendum could be held in conjunction with the general election Nov. 7.

Besides permitting the sale of colored oleo in stores, it also allows the sale of colored oleo in restaurants. However, it requires that "pats" of colored oleo when served in public eating places must be rectangular in shape.

Although a number of states have acted in recent years to remove restrictions on the sale of oleomargarine, the Michigan vote was only the second time that the colored oleo issue has been decided by statewide referendum. The other instance was in Ohio, where the electorate last year approved a colored oleo measure by a wide margin after the state legislature had earlier failed to enact the initiated proposal.

The remaining states which prohibit the manufacture or sale of colored oleo are Connecticut, Delaware, Idaho, Illinois, Iowa, Minnesota, Montana, New York, Oregon, Pennsylvania, South Dakota, Vermont, Washington, Wisconsin and Wyoming. Legislative sessions will be held in all of these states next year.

In addition to the colored oleo issue, there also will be controversy in state legislatures over other types of oleo restrictions, such as special taxes or discriminatory license fees and laws curbing the use of oleo in institutions.

SMI Meeting to Cover Future Industry Trends

CHICAGO—"What Lies Ahead?" will be the theme of the mid-year discussion meeting of the Super Market Institute Dec. 3-7, in the Hotel Shamrock, Houston.

Four days of discussion topics have been announced by Claude W. Edwards, president. It was stressed, however, that this is merely a preliminary outline of the many subjects of current interest to operators and is subject to change or revision.

As with all Super Market Institute meetings, the topics have been decided by the members themselves

through their answers to program questionnaires.

In order to make the discussions as practical as possible, Mr. Edwards issued a special appeal to all members to come prepared with facts and figures taken from their own operations so that all may benefit from the experiences of the individuals.

Discussions under the topic of "What Lies Ahead?" will include such subjects as volume and margins, expansion, size and type of market, financing and operating problems.

Other topics during the five-day meeting will include personnel problems, merchandising and advertising and self-service operations.

Consumer Purchases Up

NEW YORK—Consumer purchases of flour and mixes in August this year were 8% greater than in August, 1949, according to a marketing report by Industrial Surveys Co., Inc. For the first eight months of the year, consumer purchases of these products were up 6% from the corresponding period last year. Prices of flour and mixes in July this year were 2% higher than in July, 1949, the report showed, and in August they were 4% above the level for the same month last year.

PIE WILL BE FEATURED IN CHERRY WEEK DRIVE

CHICAGO — The National Red Cherry Institute has announced plans for National Cherry Week, Feb. 15-22, 1951. And featured in the promotion will be cherry pie a la mode.

Tie-ins will be promoted, offering opportunities for related sales of flour and mixes. One of the highlights of the event will be cherry pie baking contests at state levels.

National advertising and publicity and various display aids will be used in the cherry sales drive.

OFFICERS REELECTED

George J. Barker of Portland has been reelected president of the State of Maine Independent Retail Grocers & Food Dealers Assn. Also reelected were F. W. Richardson of South Portland, treasurer; Arthur H. Charles of Portland, secretary, and Romeo Laberge of Auburn, third vice president. Newly elected first and second vice presidents were Winslo K. Herrick of Brewer and Ralph Chase of Eliot.

COOKIE PACKAGE—The packages pictured above are used by the Austin Packing Co., Inc., Baltimore, for its cookies and cracker lines. The package's flat, oblong shape facilitates its use in vending machines. The package, of heavy cellophane wrap, was produced by Milprint, Inc., Milwaukee. The photograph is by Milprint.

The Flour Distributor's Viewpoint . . . by Wayne G. Martin, Jr.

WITH a new year rapidly approaching, it is a good time for flour distributors, including wholesale grocers, to pause and give thought to the present position of their businesses. The basic problems which should be studied are fundamental, and it is because of this very fact that thought should be given to them at regular intervals.

To mention only a few, there are the sales department, its personnel and its effectiveness in covering the trading area; delivery operations and costs; credits; proper accounting methods; efficient warehouse operation and every other problem that affects the successful and profitable distribution of flour.

Probably these problems should be studied every day in the year, but the stress of other activities seems to prevent it. That makes it all the more important that attention be given to these specific problems at stated intervals, and certainly the beginning of a new year provides an excellent opportunity for doing this. It will prove to be time well spent.

AN ENVIABLE RECORD—The New York Association of Flour Distributors, celebrating its 40th anniversary in December, 1950, has indeed established a most enviable record, one which we do not believe is exceeded by any other local flour organization.

The association has grown from what was originally largely a social club to an important segment in the business of distributing flour. It has gone through two world wars, NRA, OPA and many other trying periods. It is the largest member of the National Association of Flour Distributors, and during emergencies it has served that organization as well as its own local members.

To those who founded it, as well as those who have carried it on afterward, both the flour milling and distributing industries owe a deep gratitude. The work it has done has gone far beyond the confines of New York City. All of this was accomplished without a single paid employee.

It is with deep respect that The Northwestern Miller extends its congratulations to the present and former members of the New York Association of Flour Distributors for work well done in the past and its excellent ability to carry on in the future.

BASIC COOPERATION—All wholesale grocers who think at all about their businesses realize how closely they are associated with the success or failure of their retail customers. Consequently, many progressive wholesalers have given a great deal of attention to developing means whereby they may assist their retail outlets.

However, much of this assistance at first was on a hit or miss basis. Carefully developed plans were few and far between, and many did not go far enough in the aid that was offered. In recent years a much needed change has come about, and the relationship between wholesalers and retailers is much closer than it formerly was.

Retail grocers have done much to help themselves, and as their suppliers noted this improvement, they increased their efforts to improve their position even further. Furthermore, wholesalers realize that they must do much more than merely buy, sell and warehouse if they are to stay in business.

For example, progressive wholesale grocers are doing everything they can to reduce their cost of operations in order to help their retail customers meet chain store competition. They are also seeking new suggestions to help their retailers improve their marketing operations. As this cooperation increases, both the wholesale and retail grocery industries may be expected to improve.

FOLLOW THE TREND—Pushing food products that are in good demand is a sensible way for wholesale grocers to increase their volume of business. Naturally, they cannot confine their sales efforts to such products, but there is no reason why they should not take advantage of current trends.

An example is the apparently increasing demand for macaroni and noodles. This is due not only to the season but also to the price structure in the food industry. These foods are an economical means of feeding a family, and with relatively higher prices prevailing for some other items, attention is naturally directed toward them.

Prices for macaroni and noodles have increased somewhat but only in line with advancing material and labor costs. The products still enjoy a relatively good price position.

GREATER NEED FOR AID — Because of the declining number of flour mills throughout the country, there is greater need than ever for close cooperation between flour brokers and those independent mills which remain in business. The common interest between brokers and these mills is exactly the same, and should be regarded as such by both millers and brokers.

It is a bare possibility that there may be a resurgence of independent mills throughout the country within the next few years. Recently we have heard a number of flour brokers asking where they might obtain mill connections which would serve their needs.

It is true that many of these brokers are selling for subsidiaries of the larger mills, but they would still like to represent independent units. There are still a number of the smaller mills which are operating successfully through brokers, and the large mills also recognize the value to these brokers. In other words, there is still room for independent flour mills and brokers in the industry—a fact which is recognized by all segments of it.

Manufacturers Hold Annual Convention

NEW YORK—Top executives of the nation's multi-billion dollar food processing industry met here this week to consider ways and means for meeting the dual challenge presented by inflationary tendencies and a rising food demand.

The occasion was the 42nd annual meeting of the Grocery Manufacturers of America, being held Nov. 13-15 at the Waldorf-Astoria Hotel.

Paul S. Willis, GMA president, pointed out that, while the program was shaped for top management, the agenda also included features of interest to the public and to industry executives heading personnel, public relations, advertising and sales operations.

"Food manufacturers," Mr. Willis said, "are well equipped to meet any demands which the rearmament program may impose. Food pipelines are well filled, and productive capacity has been expanded to the point where any food requirements now in sight can be met.

"Nevertheless," he added, "the impact of the defense program will be felt by all industry, and food management is endeavoring at the GMA meeting to blueprint a program providing for fulfillment of all emergency needs without affecting the normal flow of food to the consumer.

"Of particular importance at this time is the task of meeting expanding food demand and at the same time combatting the inflationary tendencies which the national defense program will leave in its wake."

Among speakers at the meeting was Ralph S. Trigg, president of the Commodity Credit Corp., who is serving as food administrator under the Defense Production Act. He was to talk on "Mobilizing Our Food Resources." Another featured speaker was Harry B. George, national director of purchases for the Great Atlantic & Pacific Tea Co., who was to discuss "Current Challenges in Manufacturer-Distributor Relations."

One of the highlights of the meeting was to be a panel discussion by representatives of food store operators, wholesale grocers, food chains and food manufacturers. They planned to discuss current topics of interest in the industry.

Executive sessions on marketing and distribution and employee relations also were scheduled.

INDEPENDENTS' SALES SHOW INCREASE

WASHINGTON—Sales of independent grocery stores in September were 7% greater than in the corresponding month last year, the U.S. Department of Commerce reports. Compared with August sales this year, September sales were up 5%. For the first nine months of 1950, sales were 5% greater than during the corresponding period of 1949. The Department of Commerce also has reported that grocery chain sales in September were $877 million. After accounting for seasonal and work day differences, this meant that September sales were off slightly from August.

CHANGING FEED WORLD—Like the old gray mare, the manufacture of formula feeds ain't what it used to be. No man engaged in the business today needs to be told that it is no longer a simple operation.

When a "mixed feed" was just that—and it wasn't so many years ago that the term was adequately descriptive—a "feed mill" was not complex either in equipment or operation. A good many of us can remember when the opinion was often heard that a barn floor, a scoop shovel and a strong back was all that was needed to mix a ration.

Such a contention was hotly disputed, but it is a fact that relatively few production problems existed when the job required only the blending of a few standard ingredients, most of them in substantial quantity. Proportions had to be right and the mixing thorough, but it was not a difficult operation and little training of production personnel was necessary.

The rapidity with which the knowledge of nutrition has progressed has brought a marked change in the situation. The number and sources of valuable feed ingredients are increasing constantly. This calls not only for more attention to and skill in formulation and purchasing of supplies, but places equal importance on handling, blending, packaging and shipping. The forms taken by the finished formula feed—pelleting or crumblizing, for example—have been expanded. The use of molasses and other ingredients in liquid or semi-liquid condition has grown.

Formula feeds mostly are today and will be increasingly in the future designed and produced to meet specific, known requirements of livestock and poultry. This cannot be done successfully if production methods are slipshod, either through carelessness, ignorance or obsolescent equipment. It is necessary to use a number of "trace" materials—minerals, vitamins and, now, antibiotics—which call for precision in their incorporation into formula feeds. When a formula calls for only a pound or two, or perhaps a few grams, per ton of finished feed, both proper equipment and carefully trained workmen are essential.

Production of formula feeds has become more and more complex, and this phase of the business—although obviously of high importance—has lagged somewhat in both appearance and technical training. There are many good production men and production departments, but there are by no means as many as there should be if the actual physical job of making formula feeds is to keep pace with the nutrition advances and the sales techniques of the industry.—**Feedstuffs.**

. . . . . Looking Backward

into the Files of The Northwestern Miller . . . .

80 Years Ago:

Prof. Harvey Washington Wiley, one of this country's pioneer promoters of pure food legislation, was chief of the division of chemistry in the U.S. Department of Agriculture. He had brought back with him from the Paris International Exposition a glowing account of the merits of the so-called Schweitzer system of milling and baking which, he said, produced a vastly better loaf of bread than anything commonly available either in home or bakeshop in the U.S. For a quarter of a century he was to be scorned and excoriated in The Northwestern Miller editorials for his violent official propaganda against the white wheaten loaf.

Dr. Wiley

The inset picture shows Dr. Wiley at the entrance of the American Institute of Baking in Chicago upon the occasion of a meeting of food officials in 1925. He is holding a loaf of bread and a stein of beer, symbolic of his two major pure food interests. He was the chief force behind the passage of the Pure Food and Drugs Act in 1906, and gave his energies to its enforcement. Following his retirement he devoted himself to lecturing and writing. When he died, in 1930, The Northwestern Miller said of him that he had "just missed being a great man." His was the spirit of the pioneer and the crusader, but like most men of high enthusiasms and strong convictions, he too often permitted his prejudices too greatly to influence his judgment. His activities in behalf of purity in foods were much needed at the beginning of his career, when adulteration and deception were regarded as more or less conventional and permissible. But unfortunately the good that he did was to a considerable degree nullified by his pursuit of crack-brained attacks on practices not in themselves harmful but which he, with his radicalism and technical interpretations, declared to be in violation of the letter of the law. In this category was his stupid and senseless prejudice against white flour, which he found opportunity to capitalize in his fight on flour bleaching. "No single individual," wrote the editor of The Northwestern Miller, "was more responsible than he for the decline in flour consumption, and to this day government departments at Washington and bureaucracy throughout the country are saturated with antagonism to white bread. For a quarter of a century, even after his forced retirement from his position of authority, he was the arch enemy of milling and baking. Through it all he probably was honest in his convictions, and it probably is fair to say that his services to the cause of pure foods and better health outweigh the wrongs that he committed and the injuries done."

George C. Christian had a fine new 1,500 bbl. mill in operation at Minneapolis.

Washburn Crosby Co., Pillsbury-Washburn Flour Mills Co., Northwestern Consolidated Milling Co. and The Northwestern Miller were so pleased when the Atlantic Transport Co. named a new ship "Minneapolis" that they contributed a ship's library of 400 volumes to the owners. Signers of the illuminated gift card were James S. Bell, Henry L. Little, Albert C. Loring and William C. Edgar.

The bakers' union of St. Louis conducted an unsuccessful strike because employers wouldn't put the union label on their loaves.

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THE BROKER—An important percentage of the grocery brands sold today in the chain and independent food stores of New England are drawn from all points of the world via the broker. He is the big link in the vital chain of distribution that makes possible the efficient diversion of tremendous volumes into the thousands of store channels through the chain and wholesale buyers. His importance as a representative of Mrs. Housewife's preferred brands grows daily as the manufacturer faces the ever increasing threat of high production costs. To the wholesaler he is both friend and partner in the ever constant problems of evening out inventories, choosing carriers, billing, interpreting trade rumors and news and scores of other every day chores. Long live the broker!—**New England Grocery and Market Magazine.**

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In order to catch up with the times, the Hutchinson (Kansas) Board of Trade will from now on designate wheat sold on the spot as "truck wheat" instead of "wagon wheat." The latter term is a throw back to the days when wheat was hauled to local elevators by horse power.

A BACHELOR MEDITATES ON WOMEN

Some are like crullers, fragile and sweet,
But a cruller's not much to eat.
Some are like dumplings, tender and wide
And a bit on the hefty side.
Some are like waffles—make the heart chirrup
If a man adds plenty of syrup.
But if I digress
From singleness,
She'll be like bread:
Bread's fragrant and sweet, with a moderate spread,
Delicious with syrup and pleasant without.
There's little doubt
Bread has an appeal
At any meal,
Whether the weather's hot or cold.
And even when bread grows old
It's nice for puddings and other things,
And a man's heart sings.

Grace V. Watkins

FLOUR MILL MONUMENT—A cement-mounted copper plaque, provided by the Daughters of Utah Pioneers, commemorates what is described as the "First Grist Mill in Weber County." The plaque (shown in an accompanying illustration) reads: "This flour mill was built in the fall of 1850 by Lorin Farr, first mayor of Ogden, and continued to operate until 1862. It was a 30x40 foot, two-story building of lumber and rock. The grain was ground by the use of burrs several of which were set up." A "Weber Canyon Explorers Trail" sign relates that the county was named after an early day trapper on a trail followed by the Mormon Pioneers of 1847 and the handcart pioneers of 1856. Note that the gristmill was in operation six years before the handcart pioneers.

EDITORIAL

AN "ERA OF GOOD FEELING"

IN the middle of Monroe's presidency there was what the historians ever since have been calling an "era of good feeling." It resulted mainly from an easing of political strains, but it spilled over into social and business life. Everybody seemed to be happy. It couldn't last, of course, but while it lasted it was nice.

We thought of the phrase the other day in connection with the regional meeting of flour millers at a pleasant resort near Ardmore, Okla., and while there is no real parallel it did seem to us that the "era of good feeling" wordage might appropriately be borrowed to describe that meeting. True, there has long been good will, fine cooperation and unpretended friendship between the millers of this country, but there have been times of stress, too. One of those times has not yet receded far enough into the dispassionate pages of history.

As might be expected, the Oklahoma and Texas millers lived up to their reputation for hospitality and to the open-handed traditions of their part of the country. Conventional agenda did not seem essential to such a meeting. There was far less oratory than atmosphere, not so much of an exchange of information as of understanding. A situation becomes less competitive, with a consequent tendency to cork up the red ink bottle in the accounting room when all feet are under one table. And very often, of course, the most effective table is not the dinner table but the poker table. For those who do not understand such things, perhaps we should merely report that there were certain cultural devices and effects and let it go at that. We should add, however, that the level of this culture in Oklahoma and Texas is high and the approach to it is steep.

There is another interesting parallel between the Monroe Administration and the present executive administration of the American flour milling industry. Mr. Monroe went about the country fanning up the good feeling of his era. The parallel we speak of lies in the fact that Howard Files, president of the Millers National Federation, who, by the way, presided with his customary genial grace over the Oklahoma meeting, has begun a series of similar visitations, somewhat on the parochial model. He does not insist upon a convocation of millers, but goes on the principle that much good comes of even two getting together.

Clearly the spring wheat millers have more than a bread-and-butter thank-you obligation toward their hospitable brethren of the deep Southwest. A trainload of visiting Texas and Oklahoma millers would do them good. Regional meetings seem like a fine idea. Their advantages in some ways exceed those of a great national gathering.

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FLOUR MILLING MISSIONARIES

FLOUR millers are inclined to let George do it when it comes to personal missionary work in the cause of their principal product. They set up their promotions in a big way and count upon massive persuasion to influence the mass consumer. There is only one thing wrong about this—the consumer has more than one neck for he is more than one person. And just as converting the heathen is more or less of a person-to-person affair, so is the conversion of a consumer of flour.

There are still too many heathens on the flour front and the missionaries are too few. No flour miller can excuse himself from the evangelism of bread. He can at least be an example—he can eat bread, ostentatiously and with evidences of relish. He can call loudly for more. If it isn't on the restaurant table when he sits down, he can make an impression, not only upon his fellows but upon the proprietor, by demanding it.

Louis Myers was applauded for his remarks upon this subject before those who attended the recent roundup of millers in Oklahoma. He was pointing frankly not only to a specific failure of the milling fraternity to make the cause of bread a personal cause but he was putting his finger on an even larger delinquency in the matter of supporting the industry's promotion programs. In executive circles what is being done and the devices that are being used doubtless are well understood, but the story has not been adequately channeled from these sophisticated levels of the executives to the rank and file of their own organizations. Here it would find active and powerful allies, an army of men and women who could carry the message onward not merely on the business front but to all their families and friends behind the lines. Many millers do not know the full extent and nature of the weapons and ammunition provided for them in the battle of bread, and not all of those who do know about them are making maximum use of them. The industry needs a missionary spirit, starting with the big boss and going on down to all of the least of those whose livelihoods are conditioned by the consumption of bread.

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"RATS PINE AND DIE"

"RATS pine and die when they eat the bread you feed your children." This is the catch line of the advertising used for a book by James Rorty and N. Philip Norman, M.D., published by Prentice-Hall, Inc., New York City, under the title, "Tomorrow's Food." The blurb calls it "a complete, uncensored account of what's wrong with your bread . . . the first comprehensive, popular and uninhibited account of the current revolution in food production, processing and state-regulated 'enrichment.' For the mother concerned with the food she feeds her family, it is a uniquely valuable guide to food buying, telling her just what is present or absent in common foods. It is an eye-opener—all the more shocking because of the detachment, humor and scrupulous accuracy with which the facts are presented."

Presumably the book is an amplification of articles by Mr. Rorty which were published in Harper's Magazine under the titles "Bread and the Stuff We Eat" and "The Thin Rats Bury the Fat Rats." The first of these pieces, violently critical of commercially baked bread, was published in the March number against the protest of the American Bakers Assn., which offered documentary disproof of many of the author's statements. Upon its appearance in print Howard O. Hunter, executive vice president of the American Institute of Baking, gave Harper's editor-in-chief, Frederick L. Allen, a thorough-going and convincing rebuttal, prepared jointly by Mr. Hunter and Dr. William B. Bradley, scientific director of the institute. Mr. Allen promised to publish it in his April number. This was not done, but an emasculated edition of the rebuttal appeared in the May number, with a last word from Mr. Rorty which had the effect of ending the discussion on a note of triumphant vindication for the author.

For readers who wish to refresh their memories further, the full text of the AIB presentation—rejected by Harper's editor—was published in The Northwestern Miller of March 21. It should be re-read in connection with the Rorty book, which was first published in 1947 but which is now being offered by the publisher on a book-a-month basis—if you like it you send him $3.50, if you don't you shoot the book back.

Mr. Rorty is a professional writer who at last accounts was living at Flatbrookville, N.J. He holds a bachelor of arts degree from Tufts College. He is an experienced advertising copy writer, newspaper and magazine writer and editor and author. We just thought you'd like to keep in step with his progress in the defamation of the staff of life.

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PAUSE ON THE BRINK

WHETHER it is Republican or Democratic (and it is mostly Republican) the flour industry of this country is conservative. It is opposed to much of the Fair Deal, as it was opposed to the New Deal. It does not subscribe to the underlying Socialistic philosophy which has been gaining increasing momentum since the beginning of FDR's reign. Hence there is a feeling of pronounced satisfaction over the results of last Tuesday's election. The industry, bedevilled by bureaucracy, plagued by a competitive situation in its own house that to a large degree stems from too much or too ineffectual and inclement government, feels a lot better.

To say that the flour industry is conservative is not to say that it is reactionary. The satisfaction, therefore, is not backward looking. It derives from the thoughtful forward looking which was able to perceive how dangerously far we had been pushed toward the extinction of our American ways of thinking and doing which are the inevitable goal of the welfare state.

For itself the flour industry will look more hopefully to the days ahead. It can expect no special favor or benefit from the political checkmate. It asks for none. It knows that the voters of this country did not turn thumbs down on all the social and economic developments of the past two decades. It simply breathes easier in the belief that the American people have been warned in time and have acted soon enough to escape being pushed into the social, economical and political pit that was at the end of the way we were going.

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TEMPORARY—THEN PERMANENT

MUCH has been said on this page concerning the obvious tendency of those in power on the national political scene to make emergencies permanent. Emergency is the only legal or logical basis upon which vast controls over the lives and fortunes of the whole people can rest in a democratic society such as ours. But power feeds upon power, and bureaucracy willingly relinquishes no prerogative.

A great deal, too, has been said here concerning the parallels between what is happening to the social and political order in America and what has already happened or is about to happen in Britain. Just the other day the King, voicing the intentions of his Socialistic government, said to his people:

"In order to defend full employment, to ensure that the resources of the community are used to best advantages and to avoid inflation, legislation will be introduced to make available to my ministers, on a permanent basis but subject to appropriate Parliamentary safeguards, powers to regulate production, distribution and consumption and to control prices."

We should think soberly about this, for it puts grave emphasis upon the need of continued and determined resistance to the recent trend of this country toward Britain's form of Socialism. We are only a step away from the point in time when a similar utterance may come from Washington.

CANADIAN TRADE COMMENT

By A. H. Bailey

TORONTO—The Financial Post reports that while Canada's baking industry continues to enjoy a high level of demand for its products, it appears that profit margins have been shaved through higher costs. Some producers expect profits on the 1950 returns to be down from 1949, while others feel that the higher costs are easily supported by the bigger volume of business. The 1¢ a loaf boost in the price of bread made in August is expected to help bakers considerably. The profit position of those companies which have so far published statements has shown a drop even though sales have been, in some instances, the highest on record.

CANADIAN EXPORT GRAIN DELAYED

As a result of a three-day break in the Lachine Canals which held up nearly 100 freighters, about 3 million bushels of grain needed in Montreal for late export loadings have been delayed. About 65 ships were affected in the Montreal area and others were held at points in Ontario and Quebec so as not to add to the congestion.

OCTOBER WHEAT PRICES REPORTED

The Canadian Wheat Board has reported that the average prices of Class 1 (domestic) and Class 2 (export) wheat for October, 1950, were $1.89⅝ bu. and $1.95⅝ bu., respectively, both basis No. 1 northern in store Fort William-Port Arthur or Vancouver. On the basis of these prices the average of Class 2 wheat over Class 1 wheat for October is 6⅛¢ bu.

CANADIAN EXPORTS TO BOLIVIA MOUNT

Canadian exports to Bolivia in 1949 amounted to $1,907,894 as compared with $1,045,804 in 1948. The main items shipped by Canada included wheat, flour, newsprint and calcium compounds. During 1949 Canadian sales of wheat to that country amounted to 354,668 bu. while during the first two months of this crop year Bolivia purchased approximately 370,000 bu. No. 2 northern from Canada under the terms of the International Wheat Agreement.

Anglo-Russ Grain Contract Details Revealed

LONDON—Discussions in Moscow between the British Ministry of Food and the Russian official selling agency Exportkhleb have resulted in the signing of a contract for the supply to the U.K. of 800,000 tons of coarse grains. This total is made up of 300,000 tons of corn, 425,000 tons of barley and 75,000 tons of oats.

Observers recently suggested that the British were also probing the possibilities of buying wheat, but the official announcement makes no mention of this commodity. The contract comes into force immediately and shipments are expected to start Dec. 1 and will be spread over the following eight months.

The previous contract, which covered the season 1949-50, was for one million tons of coarse grains; traders consider the reduction of 200,000 tons to be a significant pointer to the Russian export position. Last year the Russians drew heavily on the export surplus available in the satellite countries in order to cover the contract, but this year, as a result of crop losses due to adverse weather, no surplus is available from this source. Russia, observers say, will have to transfer some of her own grain to maintain consumer requirements in these countries. Other views, however, suggest that the Russians are reluctant to export more than is necessary to provide currency for the purchase of rubber, wool and tin in order to prevent interference with the rumored food stockpiling program.

Payment by the British will be in sterling, which the Russians will be allowed to spend within the sterling area. The purchase of manufactured and other products which come on the list of strategic materials and war potential will be prohibited, but this embargo is not applied to rubber, wool and tin, goods which some critics consider would be an aid to Russia's war machine. On these grounds, therefore, some criticism has been voiced by those antagonistic to trade deals with Russia.

UNITED GRAIN GROWERS REPORT $393,182 PROFIT

WINNIPEG — Satisfactory operation of United Grain Growers, Ltd., for the year ended July 31 was reported Nov. 8 by J. E. Brownlee, president, at the annual meeting in Calgary, Alta., of 300 elected delegates representing 42,000 farmer shareholders.

After provision of $550,000 for patronage dividends on grain receipts, Mr. Brownlee reported, consolidated net profit for the year amounted to $393,182. This compares with $518,710 the previous year and $383,076 in 1948.

Paid up capital at the year end was $4,061,305; general reserve $2,000,000; capital surplus $170,458 and earned surplus $1,241,663. This brought the shareholders' equity to $7,473,426.

Total assets amounted to $19,134,910. Net book value of capital assets was $7,609,192 after depreciation reserves of $8,360,147. Working capital at $4,366,520 was increased by $644,880 during the year.

Dividends declared during the year, but not paid until Sept. 1, amounted to $242,759.

A resolution to increase authorized capital from $5,000,000 to $7,500,000 already sanctioned by a parliamentary amendment to the company's charter was presented to the meeting.

Canadian Farmers to Get Final Pool Payment

WINNIPEG — Farmers in western Canada will receive their final payment on the Canadian Wheat Board five-year wheat pool early in 1951. This was made known by government officials in Ottawa Nov. 10. The five-year pool ended July 31, 1950.

The total to be distributed will run between $65 and $130 million, depending on whether or not the government decides to match the funds available in the pool. The belief is that the larger total will be paid out.

The initial payment under the pool was $1.75 bu., basis No. 1 northern in store Fort William and Port Arthur. It is understood that on the basis of the $130 million mentioned, the final payment to western farmers will average about 10¢ bu.

Canadian Flour Production Gains 8.5% in September

OTTAWA—Canadian flour production during September amounted to 1,859,762 bbl., an increase of 8.5% over the preceding month but practically unchanged from the output in September, 1949. Mills reporting September operations had a total milling capacity of 95,810 bbl. per 24-hour day and over a 25-day working period in the month 77.6% of this was effective compared with 66.7% in August.

Ontario winter wheat flour production for September amounted to 134,969 bbl. compared with 104,748 bbl. for the same month last year. Total production of Ontario winter wheat flour for the first two months of present crop year amounted to 222,773 bbl. against 204,024 bbl. for the same two months in 1949-50.

Flour exports for September amounted to 508,648 bbl. This was the lowest September export since 1939-40 when 416,553 bbl. moved to other countries. In contrast to the usual pattern, exports of flour to the U.K. (211,707 bbl.) were only fourth in order of size during September, 1950. Surpassing shipments to the U.K. were 398,718 bbl. to Venezuela, 309,020 to Trinidad and Tobago and 292,775 to Cuba. Total exports of flour for the two months covered so far this crop year amounted to 1,424,475 bbl., while for the same two months in 1949-50 the export was 1,704,251 bbl.

The output of millfeeds for September, 1950, amounted to 64,155 tons compared with 63,691 tons for the same month a year ago. Exports of millfeeds during September amounted to 39,334 cwt. of which 35,682 cwt. went to the U.S.

GRAIN MOVEMENT SLOW

MONTREAL — Each season new crop grain from western Canada usually makes its appearance in grain terminals at this port around Nov. 1. This year, not a single bushel of the 1950 crop has arrived here from the prairie provinces. Some old crop grain is still moving in this direction to load boats for overseas destinations. The volume, however, is not large.

FIVE-DAY WEEK TREND

TORONTO—There is a marked trend toward the establishment of a five day week for bread salesmen in Toronto and district. Weston Bakeries has eliminated Wednesday deliveries and reports indicate that two other major firms are considering following suit. The three firms employ approximately 1,000 drivers.

Stockpiling of Food Reserves on Continent Stirs Criticism

LONDON—Criticism of the prevailing tendency in western Europe to build up stocks of grain, flour and other foodstuffs as a reserve to be used in the event of war has been voiced here.

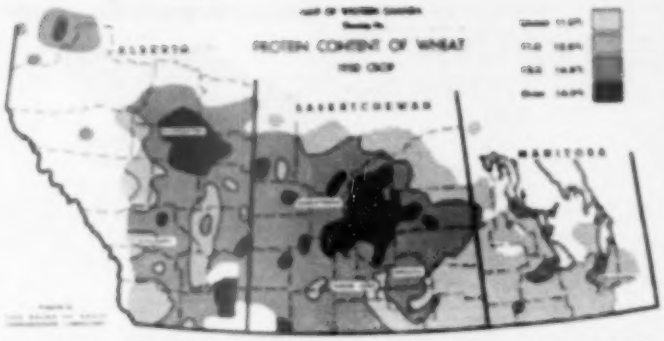
It has been recalled that in the fall of 1938 those countries with an expectation of neutrality began to stockpile food and other raw materials in order to bring themselves into a state of economic preparedness when the attack began. During the ensuing 12 months large stores were built up and the buying campaign was accelerated as soon as hostilities actually commenced.

The neutral nations hoped to maintain normal trading relations with the belligerents on both sides in the vain hope that their neutrality would protect them. Consequently when the Germans invaded Denmark, Norway, Holland and Belgium in the spring of 1940 these stocks, larger than had ever been known before, fell into their hands and were of considerable advantage in prolonging their war effort.

The question has now been asked whether the western powers charged with the defense of Europe have learned the lesson presented by this situation. It is suggested that it would be dangerous to allow these countries once again to pile up reserve stocks because they lack the strength to defend them. The western Germans, already in the front line of attack, have also adopted the same policy and are proceeding with plans for the stockpiling of, among other commodities, 1.4 million tons of feed and bread grains.

In Britain immediately before 1939, politicians and trade experts rarely used the word "war" preferring instead the euphemistic term "national emergency." The name of the potential aggressor, though well known, was only occasionally set in cold print. Now, however, there is no reticence in accusing Russia of aggressive intentions and open comments are, in consequence, made about her ability to blockade the sea approaches to western Europe with the aid of her vast submarine fleet, already reputed to be five times the size of that owned by Germany in 1939.

In view of this the need for large reserves of grain, flour and other foodstuffs as well as of raw materials for industry is not questioned. It is the siting of the reserves which calls for comment. Therefore, observers say, it would be the height of folly to place in the path of the enemy vast stores of grain, flour and other foodstuffs which would materially assist the war effort. Other less vulnerable sites must be chosen, the critics say.



PROTEIN MAP—The above map, prepared by the Canadian Board of Grain Commissioners Laboratory, Winnipeg, shows the distribution of protein by areas in the 1950 wheat crop.

that the price policy may have to be revised in the light of the larger potential crop, more active international competition, the reduction of import needs.

SOUTH AFRICAN BREAD PRICE FIRM

The government of South Africa has decided to make no changes in the price of bread during the 1950-51 season, an official government announcement states. Increased costs, both for home grown and imported wheat, will be met by a subsidy provided by the state. Brown bread may still be bought over the counter at 7¢ and white bread at 9¢ for a two-pound loaf. Wholesale prices and prices of bread delivered to the consumer also remain unchanged.

AGAIN HEADS EXPORTERS

OTTAWA—Quentin J. Gwyn, Montreal, was elected president of the Canadian Exporters Assn. at the organization's annual meeting. He succeeds Brig. James A. Roberts, Hamilton, president for the past year. Mr. Gwyn, a native of Norwich, England, came to Canada in 1939 as director and sales manager of Fry-Cadbury, Ltd., Montreal. He joined the House of Seagram in 1946 and is its assistant director of export.

WM. CHARLICK, LTD.
FLOUR MILLERS
Specialising In Exports
ADELAIDE, SOUTH AUSTRALIA

EUROPEAN ROUNDUP

By George E. Swarbreck

LONDON—The French Ministry of Agriculture has announced that it is intended to export 900,000 metric tons of wheat during the season 1950-51. In the previous year exports of wheat reached the all-time high of 800,000 tons but the authorities anticipate little difficulty in making available the extra 100,000 tons to meet the target. Traders, however, are forecasting a decline in prices if the expected competition between Russia and France develops. France's quota under the International Wheat Agreement is 106,409 metric tons of which 45,452 tons have already been sold to Brazil. The balance of exports, therefore, will be sold on the free market and while competition for wheat which is available against sterling payment is bound to be keen, the possibility of supplies from Russia may depreciate the price.

WEATHER, PRICE INFLUENCE WHEAT DEAL

The British bulk buyers have been hoping to buy wheat from Argentina under the trade agreement which was made in 1949. The potential increase in production, following the sowing of an extra 2.5 million acres, was considered to be a major point favoring the completion of a deal. However, E. J. Joint, head of the British trade delegation to Argentina, has stressed two other factors which will influence business. Speaking at Buenos Aires he said that the weather would play an important part, though it was too early to make specific comment. The second factor detailed by Mr. Joint was concerned with prices. He made it clear to the Argentine authorities that there was no prospect of new crop purchases by Britain if the present policy of demanding prices higher than those ruling under the International Wheat Agreement was continued.

Observers in Argentina, commenting on this statement, have confirmed

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RYE—White - Medium - Dark
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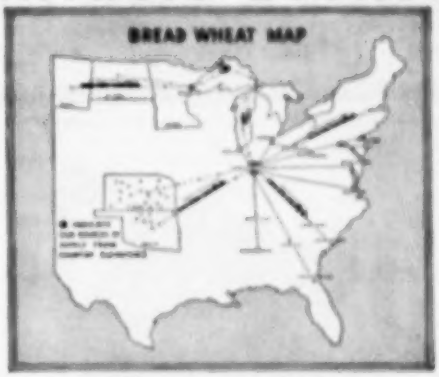

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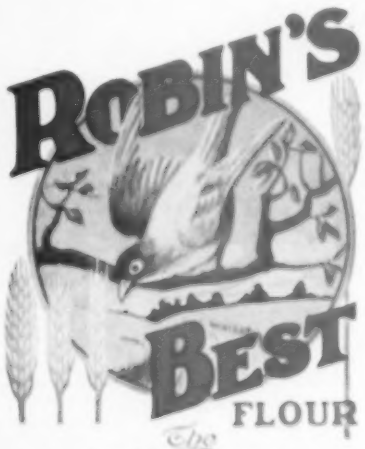

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SALINA, KANSAS

Van Dusen Harrington Co.

• *Grain Merchants* •

BUSINESS FOUNDED 1852

MINNEAPOLIS PV DULUTH

Western Canada Visible Grain Supply

Visible supply of grain in the western inspection division as reported by the Board of Grain Commissioners for Canada, Fort William, Ont., Nov. 2, 1950 (000's omitted):

	Wheat	Durum	Oats	Barly
Ft. William and Port Arthur	12,220	2,931	2,704	3,434
Vancouver-New Westminster	3,192		132	403
Churchill	441		1	
Int. public a n d semi-public elevators	3,931	3	31	1,231
Totals	19,784	2,934	2,824	10,881
Year ago	20,431	969	4,410	10,247

Receipts during week ending Nov. 2:

Ft. Wm.-Ft. Ar.	4,107	1,128	1,148	3,148
Pacific seaboard	422		34	398
Int. public a n d semi-public elevators	441	1	31	131
Totals	4,985	1,129	1,214	3,681

Shipments during week ending Nov. 2:

Ft. Wm.-Ft. Ar.—				
Lake	4,367	388	1,424	488
Rail	33	3	308	43
Milled or processed	4		41	24
Pacific seaboard—				
Ocean	397			
Rail	11		11	4
Other terminals*	8		7	14
Totals	4,820	391	1,790	1,073

Total receipts for the crop year Aug. 1 to Nov. 2, 1950:

Ft. Wm.-Ft. Ar.	19,424	4,147	14,191	16,232
Pacific seaboard	8,128		224	878
Churchill	1,744			
Other terminals*	3,775	8	11	1,372

Total shipments for the crop year Aug. 1 to Nov. 2, 1950:

Ft. Wm.-Ft. Ar.	11,123	1,974	11,315	11,934
Pacific seaboard	4,904		223	144
Churchill	4,744			
Other terminals*	191	1	11	184

*All other terminals and semi-public terminals, western division.

Millfeed Receipts and Shipments

Receipts and shipments of millfeed at the principal distributing centers for the week ending Oct. 28, in tons, with comparisons:

	Receipts 1950	Receipts 1949	Shipments 1950	Shipments 1949
Minneapolis			10,420	14,120
Kansas City	1,100	1,810	8,270	8,190
Milwaukee		10	3,410	3,190
Week ending Nov. 4:				
Minneapolis			11,180	13,180
Kansas City	1,840	3,010	8,120	9,110
Milwaukee			3,310	3,410

Flaxseed Receipts, Shipments and Stocks

Receipts, shipments and stocks of flaxseed at Minneapolis and Duluth for the week ending Oct. 28, in thousand bushels:

	Receipts 1950	Receipts 1949	Shipments 1950	Shipments 1949	Stocks 1950	Stocks 1949
Minneapolis	2,504	240	252	18	11,175	11,314
Duluth	849	4,191	240	2,112	2,240	
Week ending Nov. 4:						
Minneapolis	1,417	248	191	48	11,181	11,188
Duluth	190	16	161	49	2,188	2,276

United States Grain Stocks

Commercial stocks of grains in store and afloat at the principal markets of the U.S. at the close of the week ending Nov. 4, 1950, and Nov. 5, 1949, as reported by the Grain Branch of the Production and Marketing Administration of the U.S. Department of Agriculture in bushels (000's omitted):

	American Nov. 4, 1950	American Nov. 5, 1949	Canadian (in bond) Nov. 4, 1950	Canadian (in bond) Nov. 5, 1949
Wheat	101,014	139,253	592	811
Corn	19,616	21,867		
Oats	15,121	15,498	324	1,324
Rye	1,017	4,783	853	1,124
Barley	11,221	15,434	314	1,414
Flaxseed	13,091	14,806	114	791
Soybeans	11,819	15,949		

Stocks of U.S. bonded grain in store and afloat in Canada markets Nov. 4. (figures for corresponding date of a year ago given in parentheses): wheat, 2,822,000 (8,817,000); flax seed, 4,725,000 (142,000); oats, 18,000 (131,000); barley, 2,567,000 (4,000,000).

MILLFEED FUTURES

The following is a comparison of milling prices at Kansas City for Nov. 4 and 11:

BRAN—	Nov. 4	Nov. 11
November	$43.13@ 43.50	$43.13@ 43.50
December	44.00@ 44.75	43.00@ 43.25
January	@*45.00	43.00@ 44.25
February	46.50@ 47.25	@ 47.00
March	47.00@ 47.75	@ 47.25
April	46.75@ 47.50	@*47.50
SHORTS—		
November	@*48.25	45.13@ 46.25
December	45.13@ 46.50	46.00@ 46.45
January	46.75@ 48.25	46.00@ 46.45
February	48.13@ 49.50	46.45@ 47.00
March	48.50@ 49.75	46.75@ 47.75
April	@*49.00	47.00@ 48.50
Sales (tons)	7,400	1,320

*Bids.

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Milled for those who want only the finest baking qualities . . . from the choice of the nation's wheats.

An Independent Mill

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Sun-Cured and Dehydrated
NATIONAL ALFALFA DEHYDRATING & MILLING CO.
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DOBRY'S BEST
and
BEST OF THE WEST
DOBRY FLOUR MILLS, Inc.
YUKON, OKLAHOMA

HIGH GLUTEN FLOURS
For Bakers
The Morrison Milling Co.
Denton, Texas
Emphatically Independent

Election

(Continued from page 11)

for Yugoslavia, which has requested help to the extent of $105 million. Part of this relief has already been advanced through Export-Import Bank loans, but the major aid must come from new congressional authorizations or ECA funds now more than adequate for their original purpose.

Yugoslav aid is loaded with dynamite. In the first place Yugoslavia shot down U.S. pilots who inadvertently flew over its territory when the Yugoslav government was operating more harmoniously with Russia. Next the present Yugoslav government is holding in jail the leading Catholic clergymen on political charges. Neither of these points makes the Yugoslav cause palatable to many strong U.S. political groups, and they can make it hot for the Yugoslav aid proposal unless some substantial concessions can be obtained from the Balkan country.

The tax issue is certain to loom large in congressional deliberations, with almost everyone resigned to a heavier tax burden to finance defense activities and further foreign aid. However, there are no signs that the increased Republican minority or its ally, the southern Democratic bloc, intends to reverse the foreign policy completely. On the other hand, the size of foreign aid will certainly be examined very carefully along with domestic appropriations.

Opportunity for Millers

The reversal of the cotton export allocation policy may provide an opportunity for domestic flour millers and wheat exporters to insist that the U.S. Department of Agriculture liberalize its IWA subsidy policies to give U.S. mills a competitive parity with Canadian mills in historical U.S. flour markets. In fact, the return of Sen. Magnuson to the Senate from Washington might set him forward as the leader to insist on better treatment of the U.S. milling interests inasmuch as the mills in his area appear to be the hardest hit by Canadian mill competition. Immediately following the election, Secretary Brannan increased the cotton export allocation by 60%, although the supply of cotton in this country was tight and continued high levels of cotton exports threatened to push the price of raw cotton up to inflationary levels.

If, as Sen. Anderson forecasts, there will be no attempt to change the farm act of 1949 as amended by the 81st Congress in any major respect, it appears that the Senate and House agriculture committees may undertake major studies such as commodity exchange legislation and spreads between farm and retail prices, both highly controversial and in which political parties might find valuable 1952 campaign material.

Sen. Anderson, as USDA boss, it may be remembered, publicized the names of speculators on the commodity markets at a time when he was demanding that the Chicago Board of Trade increase its margin requirements.

If the Brannan plan has to be shelved as the Democratic farm vote appeal, it is entirely possible that a full scale probe of the commodity markets may provide sensational political fuel.

Other attacks on business may come from the Senate Agriculture Committee, where the Gillette subcommittee has started several investigations into prices. The future activities of this sub-committee will probably be curtailed and its functions redistributed to other special committee groups or to the full Senate committee. If a commodity market legislative study is undertaken, it is likely that the full committee would undertake the investigation with a sweeping survey of the alleged problems.

In the House, the agriculture committee indicates an eagerness to look into the commodity markets, with both parties vying with each other to sponsor corrective changes in the operations of the markets.

If, as expected, food prices rise next year, the Gillette sub-committee investigation of food processor profit margins may take on greater importance, even though at higher price levels the farmer's share of the retail dollar has in the past been a greater proportion than when prices are low. The Gillette committee has exploded some aspects of bread, meat and dairy prices, and the Iowa senator has expressed dissatisfaction with profits of some of the processors involved.

A major item of legislation for the 82nd Congress will be Title 4 of the Defense Production Act of 1950—the price control provisions of that law—due to expire June 30, 1951, unless renewed or amended. This matter should be high on the priority list of the incoming Congress since the short life left for price control authority under the Defense Act of 1950 gives the administration little time to devise price control machinery. A more satisfactory arrangement in the view of price control specialists would be to act promptly so that price control planning could go ahead on a more permanent basis and the machinery adapted to the final legal authority. Otherwise, the current blueprint being drafted may have to be radically altered to fit an amended law.

The leadership of the 82nd Congress has become a major problem for the Democratic majority, particularly with the increased importance of the southern bloc, which so far has shown little sympathy with many of the pet issues of the White House. Both of the Senate Democratic leaders were defeated in the last campaign. High on the list of seniority for Senate floor leader is Sen. Richard Russell of Georgia, but he fought the administration on several of its projects, such as the FEPC, and unless administration leaders wish to toss this issue into the discard, they would face the paradox of their floor leader in opposition to a major piece of legislation. Sen. Joseph O'Mahoney (D., Wyo.) appears reluctant to take the majority floor leadership.

Fair deal Democrats who would fit the administration pattern may not be acceptable to the southern bloc, which could result in the White House being forced to take a leader not of its own liking.

Sen. Anderson is mentioned as Democratic party whip, but there are doubts that he would wish to accept the responsibilities of that job if they interfered with his activities as a Senate Agriculture Committee member, a post from which he may be able to dominate the majority of the committee.

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The Flour with the Doubt and Trouble left out
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PIKES PEAK
BAKERY FLOURS
The Colorado Milling & Elevator Co.

King Milling Company
High Grade Michigan Soft Wheat
Flour, Plain and Self-Rising
Successful Millers for Fifty Years
LOWELL, MICHIGAN

GLOBE BAKERS FLOUR
Globe Cereal Mills
El Paso, Texas

MOSTLY PERSONAL

T. S. Boyd, assistant sales manager of the Walnut Creek Milling Co., Great Bend, Kansas, was a visitor at the Chicago office of The Northwestern Miller last week. Mr. Boyd was on a business trip to markets in the central states.

●

William Heller, Sr., president of Milprint, Inc., Milwaukee, recently celebrated his 65th birthday in a big way. At a luncheon for Milprint executives at the Schroeder Hotel, he announced that he was resigning as president to become chairman of the board of directors. He announced that **Roland N. Ewens** is moving up from executive vice president to the posts of president and treasurer. He also disclosed that **Arthur Snapper**, now secretary, also will be executive vice president.

●

H. Johannson, manager of the general sales department of Merck & Co., Ltd., Montreal, was in Minneapolis Nov. 7 on business. He was accompanied on his calls by **C. A. Scott**, Minneapolis representative of the company.

●

Herman Fakler, vice president and Washington representative of the Millers National Federation, visited the Chicago office Nov. 8 on his way to the regional meeting at Lake Murray State Lodge, Ardmore, Okla.

●

Oliver L. Steele of Birmingham, representative of the International Milling Co., and **Mrs. Steele** were in Kansas City Nov. 8, visiting Mr. Steele's sister, **Mrs. J. M. Baptiste**. They were joined by a brother, **Dr. A. G. Steele**, and his wife, from California. All then drove to Havana, Ill., to participate in a town celebration honoring another brother, **Dr. W. A. Steele**, who has been in medical practice in Havana for 40 years. In his honor, Havana designated the anniversary "Dr. Steele Day."

●

C. Martin Hamm, director of the British importing firm of J. M. & C. M. Hamm, Ltd., London, who recently had a serious operation, reports that, though still hospitalized, he is making a rapid recovery.

●

Lloyd A. Mackenroth, vice president and general sales manager, bulk department, and **Percy C. Piper**, sales department, Standard Milling Co., Chicago, held a sales meeting in New York last week. Among their out-of-town representatives who attended were **Samuel Goldstein** of Boston, **J. C. Lenning** of Baltimore, **J. C. Jennison** of Atlanta and **John Campo** of Newark.

●

J. F. Lockwood, managing director of the milling engineering firm of Henry Simon, Ltd., Cheadle Heath, England, has been appointed chairman of the company.

●

Miss Barbara Scheurer observed her 40th anniversary with the Chicago offices of Bemis Bro. Bag Co. recently, and **H. J. Gaertner** completed his 35th year with the company. Miss Scheurer is secretary to **H. W. Clements**, manager of Bemis' Chicago general sales, and Mr. Gaertner is supervisor of multiwall bag sales at Chicago. Mr. Clements gave a dinner at the Lake Shore Athletic Club to honor Miss Scheurer and Mr. Gaertner.

●

Two members of the Kansas City Board of Trade entered hospitals in Kansas City last week for surgery. They were **Horace Johnston** of the Simonds-Shields-Theis Grain Co., and **H. Keith Hursley** of the Addison-Hursley Grain Co.

●

W. R. Heegaard, vice president and general sales manager, and **D. W. Moore**, vice president in charge of grocery products, Russell-Miller Milling Co., are in New York this week attending the convention of the Grocery Manufacturers of America. Mr. Heegaard last week called at eastern offices of Russell-Miller.

●

Ward W. Miller of Chicago, eastern sales manager for Sheridan (Wyo.) Flouring Mills, Inc., called on Thompson Flour Products, Inc., in New York recently during a tour of eastern flour markets.

●

J. Irl Beatty, vice president of Pillsbury Mills, Inc., Minneapolis, was a visitor in the company's New York offices last week.

●

The Ice Follies show had a birthday cake when it celebrated its 15th anniversary recently while at Omaha. The 80-lb. cake was presented by **Milton Petersen**, president of the P. F. Petersen Baking Co. of Omaha to **Roy Shipstad**, co-owner of the show. It was presented at an intermission during the show, and it was the centerpiece at the anniversary party which the Ice Follies management gave for the company and Omaha friends.

●

A. S. Bryden, governing director of A. S. Bryden & Sons, Barbados, stopped off recently at the Tanner-Evans-Siney Corp. offices on his way through New York.

●

The birth of a son, **Timothy Wrightman**, was announced last week by **Mr. and Mrs. Stephen C. Treacy**. Mr. Treacy is with the Larabee Flour Mills Co., Kansas City.

●

M. A. Lee, for the past three years associated with Procter & Gamble in its Chicago territory, and identified in bakery and allied activities in the Chicago and Milwaukee areas for several years, has been named to succeed **Richard F. Anderson** as Milwaukee and Wisconsin sales representative. Mr. Anderson has been transferred to the Chicago Procter & Gamble office as senior salesman.

●

O. B. Hayes, vice president and general manager of Meyer's Baking Co. plants in Jonesboro and Blytheville, Ark., has been named manager of the Meyer's plant at Little Rock. He will retain his interests in the Jonesboro and Blytheville plants. **W. S. Davis**, assistant manager, has been promoted to manager of the Jonesboro plant. **Dick Watson** is manager at Blytheville.

●

L. C. Chase, general manager of the Valier & Spies Milling Company, St. Louis, and vice president of Flour Mills of America, Inc., Kansas City, has returned from a business trip to Oklahoma. Mr. Chase visited the Kansas City office of Flour Mills of America while en route.

●

For the past week **Theo. Verkley** of Grippeling & Verkley, Amsterdam, Holland, and **Mrs. Verkley** have been visiting with **Paul Walther**, export manager of the Weber Flour Mills Co., Salina, Kansas. One day, Nov. 7, was spent calling on the trade in Kansas City.

●

Tsugio Tanaka, director and chief of the technical division of the Nippon Flour Mill Co., Ltd., Tokyo, Japan, and **Nobuo Kitamura**, managing director of the Nisshin Flour Milling Co., also of Tokyo, are spending the week in Minneapolis on a tour of U.S. flour milling and milling machinery manufacturing centers.

●

Included in a class of 291 candidates who were accepted for membership in Zuhrah Temple of the Shrine Order Nov. 10 were **C. A. Scott**, Minneapolis representative of Merck & Co., Inc.; **L. H. Patten**, manager of the Farmers & Merchants Milling Co., Glencoe, Minn.; **C. R. Veeck**, production superintendent for the Eagle Roller Mill Co., New Ulm, Minn., and **W. J. Arnold**, production superintendent for the Hubbard Milling Co., Mankato, Minn.

●

J. Martin Clark has retired from his position as chief grain inspector at Fort Worth Grain and Cotton Exchange. Mr. Clark went to Fort Worth in 1920 after beginning his grain grading career at Kansas City in 1910. Upon leaving he was presented with a television set from Fort Worth grain dealers and a chair and ottoman from exchange employees.

SECRETARIES' CIRCLE—Secretaries of trade associations and officials of other related organizations held a conference in conjunction with the recent Grain & Feed Dealers National Assn. convention in Kansas City. They broke their "circle" formation for the photographer, and are pictured, left to right: Front row—Ron Kennedy, secretary, Minneapolis Grain Exchange; Pete Stallcop, Pacific Northwest Grain Dealers Assn.; A. A. Williams, executive vice president, Memphis Merchants Exchange; Jack Dean, Midwest Feed Manufacturers Assn., Kansas City. Second row—H. E. Frederick, Ohio Grain, Mill & Feed Dealers Assn.; D. A. Meinershagen, Missouri Grain, Feed & Millers Assn.; Fred K. Sale, Indiana Grain & Feed Dealers Assn.; Lloyd N. Case, Northwest Country Elevator Assn.; Charles G. Robinson, Scruggs-Robinson Co., Memphis, president, Grain & Feed Dealers National Assn.; Herbert E. Boming, manager, Kansas City Chamber of Commerce; Ray B. Bowden, executive vice president, Grain & Feed Dealers National Assn. Standing—Orris E. Case, Kansas Grain, Feed & Seed Dealers Assn.; Murray H. McPhail, Ontario Retail Feed Dealers Assn.; Ben M. Ferguson, Texas Grain & Feed Dealers Assn.; E. G. Cherbonnier, consultant, Grain & Feed Dealers National Assn.; Howard W. Elm, Nebraska Grain & Feed Dealers Assn.; Mark G. Thornburg, Western Grain & Feed Assn., Des Moines; Ed S. Herron, Illinois Grain Dealers Assn.; F. R. Humphrey, Oklahoma Grain & Feed Dealers Assn.; Ralph Bouze, Colorado Grain, Milling & Feed Dealers Assn.; Don F. Clark, Grain & Feed Dealers National Assn.; Everett Berry, Wyoming Grain, Feed & Seed Dealers Assn.; J. D. Urquhart, president, Pacific Northwest Grain Dealers Assn.; Dean M. Clark, Illinois Feed Assn.

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BAG MAKERS SINCE 1870

KING MIDAS FLOUR
Pv
KING MIDAS FLOUR MILLS
Minneapolis, U. S. A.

"DIAMOND D"
Sheridan Flouring Mills, Inc.

Snow Lily
ENNS MILLING CO., Inman, Kan.

Price Curbs

(Continued from page 34)

of any major decline other than technical market corrections.

One analyst sees the bean price forcibly pulled upward by the outlook for soybean oil, which is forecast as headed substantially higher. Ordinarily a high soybean oil price might make for lower soybean oil meal prices, it is noted, but here again the hog price support line enters the equation, heavier feeding of animals will create sustained demand for soybean oil meal, it is said.

No Export Backlog

The single bearish factor in the bean market is the virtual absence of any export backlog. Economic Cooperation Administration customers are slow in entering procurement authorization requests for beans and the largest claimant, western Germany, is seen as virtually out of this market for months to come. Feeding practices in the low countries are being adjusted, it is now learned, and heavy demand for U.S. beans will be moderated for the balance of the crop year, it is said. Soybean requirements for Japan are uncertain.

Not only is there a hog price support program decision pending at USDA but within a short time USDA will have to decide what to do about egg supports for next year. The outcome of the congressional elections may have written off a 1951 egg price support possibility. Sen. Clinton P. Anderson (D., N.M.), now looming as the big gun of the administration's farm policy, says that the 82nd Congress will not tinker with new farm programs but will give the sliding scale theory a full test first. This would appear to indicate that, if Sen. Anderson's views prevail, egg price supports for 1951 will be dropped. This position will find strong support within the operating levels of USDA.

Influence of Elections

The congressional elections may also influence intentions to discard import controls on edible fats and oils and rice, it is now seen. Under the provision of the General Agreement on Tariffs and Trade, U.S. negotiators are reported to have told negotiating nations that in conformity with provisions of GATT the U.S. import restrictions would be ended on these commodities on Dec. 31, 1950, although Congress had extended import control authority until June 30, 1951. Now it is doubted that the administration will be able to back up these pledges regarding the removal of import controls on Dec. 31, 1950, and in fact the make-up of the 82nd Congress casts considerable doubt that the U.S. will ratify the International Trade Organization charter and in all probability will put some restraints on concessions available under the Reciprocal Trade Agreements Act.

If this latter condition occurs fears of imports of edible fats and oils entering our markets will vanish, making for a stronger domestic price situation for these commodities.

The bullish tendencies seen in commodity markets late this winter and early next spring forecast a critical decision at that time regarding price control. Whether that bullish trend is to be accelerated or slowed down hinges on price support policies yet to be revealed by USDA. A decision to support hogs next year in relationship to $1.75 corn could be the guide to the final action regarding price restraints.

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ORIGINATORS of ALL RISKS INSURANCE ON FLOUR
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CHUBB & SON
United States Managers
90 John Street New York
Atlanta, Georgia Chicago, Ill. Dallas, Texas San Francisco, Calif. Montreal, Canada

CONTINENTAL GRAIN CO. MILLING WHEAT FROM EVERY PRODUCING SECTION OF THE UNITED STATES
TERMINAL ELEVATORS: Chicago, St. Louis, Kansas City, Omaha, Toledo
ELEVATORS: Columbus, Portland, Galveston, Enid, Buffalo, Nashville, Enid, New York, Chicago, Kansas City, St. Louis, Omaha, Peoria, Galveston, Portland, San Francisco, Vancouver, B. C., Minneapolis, Davenport, Columbus, Buffalo, Winnipeg
OFFICES

Flour Sales Summaries from Leading Markets

Prices reported in The Northwestern Miller's market reviews are for flour packed in 100-lb. cotton sacks unless otherwise specified. Mill list prices are quoted in the principal manufacturing centers and sales prices in the larger distributing centers. They represent average wholesale levels and do not take into account high or low extremes at which occasional individual sales may have been made. Except as noted, the price situation reported in these columns is that of the day preceding publication.

Southwest

Kansas City: A number of moderate-sized bakery flour orders together with some trades in clears resulted in an improved rate of sales in the Southwest last week. Nevertheless, mills were not able to book much more than one half of the week's capacity. Sales in the area averaged 54% of capacity, compared with 22% the preceding week and 59% a year ago.

All of last week's bakery flour business of any consequence was consummated in the first two days of the week. An eastern independent bought close to 50,000 sacks for what was probably the best order of the week, and a chain baker purchased several lots which ranged up to around 15,000 sacks. There was scattered business of the 5,000- to 10,000-sack class, but outside of these instances trading was extremely quiet. In the final three days of the week business was especially slow.

Most bakers are adequately booked for flour for the next 60 to 90 days, and unless a sharp price drop occurs there is apt to be very little new business between now and the end of the year. Only trades which now can be looked for would be fill-in orders and business with bakers who continue to stay close to shore on their buying.

Family flour business was limited. Prices held steady and trades were mostly in the small lot classification. Export markets, as well, were quiet. The only buyer outside of restricted trades in Latin America was a broker for account of a sale to Israel. Numerous lots of .7% ash clears were sold to this source.

Slower shipping directions and the holidays contained in the week caused production at Kansas City to drop down to 70% of capacity. This compares with 75% the preceding week and 74% a year ago.

Quotations, carlots, Nov. 11, Kansas City, cottons: hard winter bakery short patent $5.40@5.50, standard 95% patent $5.30@5.40, straight $5.25@5.35; established brands of family flour $6.20@7, first clears $4.45@4.65, second clears $4.15@4.25, 1% ash clears or higher $3.90@5.05; soft wheat short patent $6.65@7, straight $5.35@5.45, cake flour $5.90@6.35.

Five mills report domestic business fair, 3 quiet, 5 slow, 5 dull.

Hutchinson: Flour bookings were light for mills of the Hutchinson area last week. Some interest appearing early dissipated with the post-election break. Volume was exceedingly small. Shipping directions were slow to come, and operations were limited. Prices were off 5¢ sack. Quotations, Kansas City basis: family patent $5.85@5.95, bakers patent $5.15@5.25, standard $5.05@5.15.

Omaha: Few sales were made here last week as millers took advantage of the lull to build up stocks for an expected Christmas rush. Shipping instructions were received regularly, probably as a result of much booking last week. There was some export activity. Production averaged five days a week in the city and outstate. Family flour sold at $6.50 and bakery flour at $5.25.

Wichita: Domestic sales almost reached the vanishing point last week. No export sales were reported. Shipping directions were poor to fair. Prices Nov. 10 were about unchanged compared with the preceding week.

Salina: Demand for flour last week was rather slow. Prices were practically unchanged. Shipping directions were good.

Texas: Demand last week continued stagnant, with new sales no more than 15 to 20% of capacity, or about the same as for several previous weeks, and still limited to small lots for nearby shipment. Export outlet was absent. Running time was maintained at three to four days. Prices averaged about unchanged. Quotations Nov. 11: family extra high patent $6.70@6.80, high patent $6.40@6.50; standard bakers, unenriched $5.60@5.75; first clears, unenriched $4.75@4.85, delivered Texas common points.

Northwest

Minneapolis: Flour sales showed considerable improvement last week, the result of fairly heavy small lot bookings. Sales for spring wheat mills averaged 90.5% of six-day capacity, compared with 24.2% the previous week and 42.3% a year ago.

The stronger turn in prices early last week centered more buyer interest on the market, and as a result a number booked fill-in lots. Size of individual orders was not large, with the bulk of the business in quantities under 5,000 sacks. Purchases were concentrated on Nov. 6, with interest dwindling as the market reversed itself later in the week.

For some time now, new fill-in sales have approximated the amount of flour shipped by spring wheat mills, with the result that the amounts of unfilled orders on mills' books are holding relatively steady. This amounts to about 90 days' running time on the average.

All price quotations are down about 10¢ sack, with the exception of clears. These grades of flour have remained firm through the current marketing year because of constant demand and reduced supplies.

Production last week dwindled to 67% of capacity for mills in Minneapolis, compared with 76% the preceding week and 72% in the corresponding week a year ago. For the entire Northwest, production averaged 65% of capacity, compared with 69% the previous week and 67% a year ago. Shipments from all spring wheat mills averaged 60.6% of capacity, compared with 65.8% the previous week.

Family flour sales were limited last week, with the price on advertised brands unchanged.

Quotations Nov. 13: Standard patents $5.60@5.80, short patent $5.80@6, high gluten $6.20@6.40, established brands of family flour, enriched $7.15, first clear $5.55@6.25, whole wheat $5.60@5.80.

Interior Northwest Mills: Demand for flour continued slow, although some mills noted an improvement in receipt of shipping instructions. Production last week averaged 64% of capacity, compared with 65% the previous week and 64% a year ago.

Central West

Chicago: It was another quiet week for local flour distributors last week. Mills held prices at old levels, and bakers continued to show little interest. There was a slight increase in the number of one- and two-carlot sales for fill-in purposes, but on the whole, business was quiet. There was general complaint about shipping directions, which were only fair at the best.

Family flour continued quiet, but deliveries were a little better.

Other mills in the central states found business rather quiet last week. They sold about 35% of capacity, which consisted of scattered sales to cake bakers and blenders. This business was booked for 30 to 120 days. There was no family flour business and directions continued hard to get. Mills are operating at about 75% of normal running for this time of year.

Quotations Nov. 11: spring top patent $5.65@6, standard patent $5.55@5.85, first clear $5.50@5.87, family flour $7.40; hard winter short patent $5.45@5.71, 95% patent $5.35@5.61, first clear $5.05@5.15; soft winter short patent $6.10@6.75, standard patent $5.20@6.50, first clear $5.10@5.85.

St. Louis: Local mills reported very active business and increased sales interest last week. Shipping directions were reported moderately good. Demand for clears remained good.

Elsewhere in the central states mills reported that on the day of the announcement that Chinese Communists were actively entering the Korean war, there was considerable buying by head bakers and jobbers as well as cracker bakers and some cake bakers. This active demand plus an advance in wheat futures boosted hard, soft and spring wheat flour prices 10¢, but subsequently demand slackened, wheat settled back and prices were again about equal to the previous week. Shipping directions continued good, with satisfactory mill operations. Clears were in good demand, particularly the .70% ash types which worked about 10¢ higher through the week. Other grades were not burdensome to mills, and prices held firm.

Quotations, St. Louis, Nov. 11: family top soft patent $6.20, ordinary $5.35, top hard $7.10, ordinary $5.50; bakers soft winter short patent $6.10, cake $6.10, pastry $5.10, soft straights $5.25, clears $4.65; hard winter short patent $5.70, standard patent $5.55, clears $4.95; spring short patent $5.85, standard $5.65, clears $5.55, low protein clears $4.75.

Toledo: Flour business continued last week in a routine pattern. There have been no indications of a new

Sales Under Wheat Agreement

1950-51

Importing countries	Guaranteed purch., bu.	Exporting countries—Total sales, 1,000 bu.: United States*: Wheat	United States*: Flour	United States*: Total	Australia†	Canada†	France†	Total
Austria	11,023	1,837		1,837				1,837
Belgium	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]		[illegible]
Bolivia	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]		[illegible]
Brazil	[illegible]	[illegible]		[illegible]		[illegible]	[illegible]	[illegible]
Ceylon	[illegible]				[illegible]			[illegible]
Costa Rica	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Cuba	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]		[illegible]
Denmark	[illegible]							
Dom. Republic	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Ecuador	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Egypt	14,697				18,343			18,343
El Salvador	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]		[illegible]
Germany	[illegible]	[illegible]		[illegible]				[illegible]
Greece	[illegible]							
Guatemala	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Haiti	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
India	[illegible]	[illegible]		[illegible]	[illegible]	[illegible]		[illegible]
Indonesia	[illegible]		[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
Ireland	[illegible]				[illegible]	[illegible]		[illegible]
Israel	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
Italy	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]		[illegible]
Lebanon	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Liberia	[illegible]					[illegible]		[illegible]
Mexico	[illegible]	[illegible]		[illegible]				[illegible]
Netherlands	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
New Zealand	[illegible]				[illegible]			[illegible]
Nicaragua	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Norway	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
Panama	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Peru	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
Philippines	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Portugal	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
Saudi Arabia	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
Spain	[illegible]		[illegible]	[illegible]		[illegible]		[illegible]
Sweden	[illegible]				[illegible]			[illegible]
Switzerland	[illegible]	2,848		2,848		[illegible]		[illegible]
Un. of S. Africa	11,023					[illegible]		[illegible]
U. K.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]
Venezuela	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]		[illegible]
Total	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Guaranteed quantities (exporting countries)				[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Balance				[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

*Sales confirmed by CCC through Nov. [illegible], 1950.
†Sales recorded by Wheat Council through Nov. [illegible], 1950.

Arnold W. Williams

NAMED BY ADM—Arnold W. Williams has been named director of industrial relations for the Archer-Daniels-Midland Co., succeeding W. J. Hoefe, vice president, who resigned Oct. 31. Mr. Williams has served as safety director of the Minneapolis firm since joining it in February, 1946. Prior to joining ADM he was assistant personnel director and safety director of the Chase Brass & Copper Co., Cleveland. Harold Whalen, superintendent of the Commander-Larabee Milling Co. elevator located at St. Louis Park, Minn., will be the new safety director. He has been associated with the company for 22 years.

buying wave, and most buyers generally are not anticipating their needs far ahead. The bid for wheat at Toledo has been working a trifle higher, and the discount is not quite so broad as formerly.

East

Buffalo: Whether it was the way the election went or heavier eating, now that the weather is colder, sales of all kinds of flour started out briskly last week. Buyers entered the market at the start of the week, especially the smaller bakers and bakery chains, and they placed some sizable orders with local mills.

Shipping directions continued good, but the shortage of boxcars held actual shipments down. To make matters more serious, incoming shipments of coarse grains as well as wheat have been falling off in comparison with the same period last year.

Sweet goods sales by area bakers have started their seasonal pick-up and mills reported better demand for the soft flours.

Toward the end of the week, business tapered off considerably, and some reductions in offering prices were noted.

Quotations: spring family $7.50@7.60, high gluten $6.65@6.75, standard $6.10@6.15, short patent $6.25@6.35, first clears $6.20@6.25; soft winter short patents $5.65@5.75, straights $5.45@5.55, first clears $4.85@4.95; hard winter standards $6@6.05, first clears $5.65@5.75.

New York: Fair sales of springs in small to medium lots, with one or two sizable contracts, made moderate totals last week. Buyers were primarily bakers, with some small jobber business for 120 days, but practically all sales were consummated before prices dropped. The trade seemed interested in sizable replenishments, but lower levels destroyed its confidence and it withdrew to await developments. All branches of the baking trade placed their price ideas below the market but seemed willing to come in substantially should quotations again reach these figures.

The high prices of spring wheat clears did not prevent sales among the general trade. Quotations were above standard patents, and many mills had none to offer.

Kansas flours were only moderately active, and cake grades were also quiet.

Shipping directions continued to lag, although a few mills experienced a slight improvement. Shortage of boxcars was still handicapping Buffalo mills, but stocks on spot were ample for current requirements. Quotations were unchanged to 10¢ lower.

Quotations Nov. 11: spring high glutens $6.75@6.85, standard patents $6.15@6.25, clears $6.15@6.30; southwestern short patents $6.05@6.20, standard patents $5.85@6; high ratio cake soft winters $6.25@7.15, straights $5.15@5.75.

Boston: The Boston flour market continued dull last week, with most sales confined to small lots for immediate needs or for maintaining light inventories. A slight price increase seemed to keep larger operators from completing deals. With the advance, which was later cancelled, trading seemed to drop to a near standstill. At the close, negotiations had not been resumed despite a return to the price levels that had induced some trading possibilities.

Springs finished the week unchanged, while hard winters were 5¢ lower on the outside quotation. All soft wheat lines were steady and unchanged.

Quotations Nov. 11: spring short patents $6.37@6.47, standards $6.17@6.27, high gluten $6.77@6.87, first clears $6.07@6.27; hard winter short patents $6.12@6.22, standards $5.92@6.02; Pacific soft wheat flour $6.17@6.42, eastern soft winter straights $5.17@5.77, high ratio $6.27@7.17, family $7.69@7.72.

Pittsburgh: Flour sales were very slow last week. The volume was small, but inquiry was fairly good. Buying is restricted because most bakers still have commitments contracted at lower prices. Hard Kansas, spring wheat and soft wheat pastry and cake flours all showed small sales. Family patents had seasonal sales, and jobbers and grocers are anticipating a good holiday demand for family flour. Directions were good. Commitments for family patents run as far as 120 days, with 30 and 60 days usual.

Colder weather is expected to spur buying interest in all flours. Bakery sales during the first days of cold weather have shown a good increase.

Quotations Nov. 11: hard Kansas bakers standard patent $5.70@5.92, medium patent $5.78@6.02, short patent $5.85@6.36; spring standard patent $6.08@6.32, medium patent $6.18@6.42, short patent $6.28@6.47, clears $6.08@6.50, high gluten $6.73@6.87, family flour, advertised brands $7.36@7.90, other brands $6.40@7.30; cake and pastry flours $5.54@7.07, Pacific Coast pastry flour $6.16.

Philadelphia: When post-election selling developed in wheat futures, the local flour market lost the advancing tendency shown earlier and all grades moved back to the levels of a week earlier. Advancement of

SUMMARY OF FLOUR QUOTATIONS

Week-end flour quotations, in sacks of 100 lb. (Canadian quotations in barrels of 196 lb.). All quotations on basis of carload lots, prompt delivery:

	Chicago	Mpls.	Kans. City	St. Louis	Buffalo
Spring family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring top patent	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring high gluten	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter short patent	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter straight	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, white	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, dark	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Semolina, standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	New York	Phila.	Boston	Pittsburgh	Atlanta
Spring family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring high gluten	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter straight	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, white	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, dark	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Semolina, standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	Seattle	Los Angeles		Toronto	**Winnipeg
Family patent	[illegible]	[illegible]	Spring top patent	[illegible]	[illegible]
Bluestem	[illegible]	[illegible]	Spring second patent	[illegible]	[illegible]
Bakery grades	[illegible]	[illegible]	Spring first clear	[illegible]	[illegible]
Pastry	[illegible]	[illegible]	Spring exported	[illegible]	[illegible]

**In cottons, Fort William basis. [illegible]

SUMMARY OF MILLFEED QUOTATIONS

Week-end millfeed quotations, summarized from the market reviews, are based on carload lots, prompt delivery, in tons, packed in 100-lb. sacks, f.o.b. at indicated points:

	Chicago	Minneapolis	Kansas City	St. Louis	Ft. Worth
Spring bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Standard midds.*	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Flour midds.†	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Red dog	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	Buffalo	Philadelphia	Boston	Pittsburgh	Atlanta
Spring bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Standard midds.*	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Flour midds.†	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Red dog	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	Spring bran	Shorts	Middlings
Toronto	[illegible]	[illegible]	[illegible]
‡Winnipeg	[illegible]	[illegible]	[illegible]

*Brown shorts. †Gray shorts. ‡Fort William basis.

GRAIN FUTURES—CLOSING PRICES

Closing grain futures quotations in leading markets, in cents per bushel:

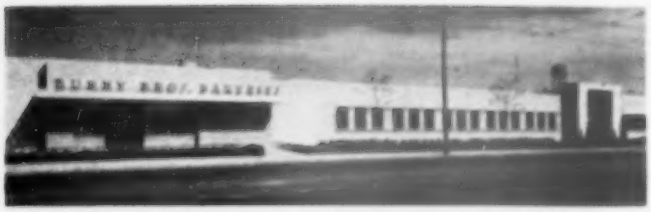
	WHEAT									Flaxseed
	Minneapolis		Chicago				Kansas City			Mpls.
	Dec.	May	Dec.	Mar.	May	July	Dec.	May	July	Dec.
Nov. 6	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 7			HOLIDAY							
Nov. 8	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 9	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 10	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 11			HOLIDAY							

	CORN		RYE						OATS			
	Chicago		Chicago		Winnipeg		Minneapolis		Chicago		Minneapolis	
	Dec.	Mar.	Dec.	May	Dec.	May	Dec.	May	Dec.	Mar.	Dec.	May
Nov. 6	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 7	HOLIDAY				[illegible]	[illegible]			HOLIDAY			
Nov. 8	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 9	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 10	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nov. 11					HOLIDAY							

UNITED STATES VISIBLE GRAIN SUPPLY

Visible supply of grain in the U.S. as compiled by the secretary of the Chicago Board of Trade in bushels (000's omitted) on Nov. 4, and the corresponding date of a year ago:

	Wheat		Corn		Oats		Rye		Barley	
	1950	1949	1950	1949	1950	1949	1950	1949	1950	1949
Baltimore	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Boston	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Buffalo	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Afloat	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Chicago	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Duluth	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Enid	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Ft. Worth	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Galveston	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hutchinson	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Indianapolis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Kansas City	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Milwaukee	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Minneapolis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
New Orleans	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
New York	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Afloat	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Omaha	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Peoria	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Philadelphia	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Sioux City	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
St. Joseph	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
St. Louis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Wichita	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Lakes	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Canals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Totals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]



NEW BURNY BAKERY—A new and completely modern variety bakery (above), the world's largest, was officially opened Oct. 30 in Chicago by Burny Bros., Inc. The plant, an outgrowth of a bakery founded by three brothers in 1910, is equipped to produce more than 300 bakery items. The original bakery specialized in French bread. Today, 40 years later, the list includes a wide variety of rye, white and whole wheat breads, plain and fancy cakes (including wedding and birthday specials), rolls, coffee cakes and many other products. The plant, still presided over by the three founding Burny Brothers—C. J., George and Jule—is operated on a 24-hour-a-day basis by more than 600 employees. Completely modernized with natural illumination during daylight hours and indirect lighting at night, the building is equipped with huge ovens that can bake more than 35,000 loaves of bread each day.

5¢ sack had been posted following the change in the Korean war news.

Those in the flour trade found encouragement in the fact the market showed none of the nervousness exhibited generally, but some bakers had been hoping the decline would be extended to give them an opportunity to contract for additional supplies.

Their thinking on the latter possibility was prompted by reports that price controls might come back into the picture now that political considerations are out of the way. There was also some fear of rollbacks.

With quotations evidencing a firm undertone, there was little disposition to buy. The bakery trade as a whole is reported in its best supply situation in recent months.

The change in the war picture did not accelerate shipping directions, and mills are said to be pressing consumers to take delivery, emphasizing that the boxcar situation has failed to improve.

Continuing to cast its influence on the smaller demand for flour is the lag in retail sales of baked goods. Most of this was ascribed to warm weather.

Hand-to-mouth buying by those who did not participate in the buying a few weeks back is about the only activity at present, and mill representatives see no hope for any substantial pickup unless the market is dealt a serious setback.

Quotations Nov. 11: spring family $7.70@7.95, high gluten $6.95@7.05, short patent $6.40@6.50, standard $6.30@6.40, first clear $6.05@6.20, hard winter short patent $6.10@6.20, standard $6@6.10; soft winter standard $4.70@5.

South

New Orleans: Apparent concern over the Korean situation is reflected in a considerable increase in inquiries for flour for all types of shipment, in some cases through May. The actual volume worked last week was negligible compared with the amount of inquiries received. Millers' prices were 10@20¢ higher than buyers' ideas.

All types of flour participated in the moderate volume of business, with interest coming mainly from bakers and jobbers. The greatest demand was for hard winters from Kansas, Texas and Oklahoma mills. Northern spring sales were slightly more active, but the volume was still small.

Cracker and cookie bakers were somewhat more active, with some purchasing for 90 days, but generally the business was held to replacements, with the central states type of soft winters in best demand. Cake flour sales continue to improve, indicating increased retail cake consumption, probably due to the cooler weather. Stocks on hand are slightly higher to normal for this season.

Inactivity was again evident in export flour sales. Only moderate amounts were worked to Europe, principally the Netherlands. South American business was dull.

Quotations Nov. 11, carlots, packed in 100-lb. papers: hard winter bakery short patent $5.50@5.60, standard $5.35@5.50, first clear $4.65@4.85; spring bakery short patent $6.05@6.20, standard $5.85@6, first clear $5.90@6.05, high gluten $6.45@6.60; soft wheat short patent $5.50@5.80, straight $5.05@5.25, first clear $4.15@4.45, high ratio cake $5.75@6.15, Pacific Coast $6.60@6.70, pastry $5.95@6.10. Shipments by barge now discontinued.

Pacific Coast

Portland: Flour business remained draggy last week, with domestic buyers in the market for small amounts but buyers pretty well covered until after the turn of the year. Export business is down sharply and shows no improvement. Interior mills seem to be doing better than those on the Coast, where capacity is geared to a higher level of export trade. With export bookings missing, Coast operations show the greatest decline. Coast mills are generally on a greatly curtailed basis, therefore.

Quotations Nov. 11: high gluten $6.58, all Montana $6.36, fancy hard wheat clears $6.30, cake $6.80, pastry $5.98, whole wheat 100% $5.98, graham $5.68, cracked wheat $5.68.

Canada

Toronto-Montreal: Mills in eastern Canada are busy with export and domestic bookings. Domestic shipments are high as many outlying districts are stocking up for the winter months. Numerous inquiries from other countries have been received. The volume of bookings is good, but quantities are small. Quotations Nov. 11: top patent springs for use in Canada $11.20 bbl., seconds $10.70, bakers $10.60, all less cash discounts, in 98's cotton, mixed cars with 10¢ added for cartage where used; for export to U.K., government regulation flour $12.85 per 280 lb. to end of November.

Winter wheat flour is moving steadily in the domestic market, but there is no export demand due to lower price of American winters. Export $4.40 per 100 lb. export cottons, f.a.s. Halifax.

Sufficient winter wheat is being delivered to meet requirements. Quotations Nov. 11: $1.75 bu., carlots, f.o.b. shipping point; $1.58@1.73 bu., f.o.b. mill.

Winnipeg: Canadian flour sales last week totaled in excess of 319,500 bbl., with only 22,000 bbl. of this amount going to Class 2 countries, including Hong Kong, Japan, and Venezuela. The remainder went to IWA countries, chief buyers being Philippines, British Guiana, Trinidad, Haiti, Cuba, Gibraltar and Venezuela. Domestic trade is good, with mills operating close to capacity on both export and domestic orders. Supplies on hand are ample to take care of all buying orders, and prices have dropped very slightly. Quotations Nov. 11: top patent springs for delivery between Fort William and the British Columbia boundary $10.95@11.15, cottons; second patents $10.45@10.65; second patents to bakers $10.05@10.25.

Vancouver: Export flour sales reported by Canadian mills from here last week continued along limited lines. No large new orders were in sight, although there were some indications from the Far East that further business might be expected.

Sales reported during the week were mainly to Hong Kong, with indications that some of the flour was for Nationalist government account to be trans-shipped to Formosa. This is the first business to that island in some time.

Nothing new in the way of quotas was forthcoming from the Philippine Islands, although there were reports from Manila that the injunction sought by certain importers there against the former government agency, PRATRA, and continued against the new Prices Stabilization Corp. (PRISCO) had been allowed by the courts. This injunction sought to reverse the ruling of the government agency which diverted some of the flour trade from the old established Chinese firms to certain new Filipino dealers. If the reports are correct, it is uncertain just what the outcome will be, although it is considered possible that it would restore some of the old familiar brands which had been cut off by the government agency ruling. At any rate, Canadian exporters have received no new requests to bid on further flour shipments, despite the fact that supplies there are reported to be comparatively small.

Some limited business to Central and South America was reported, but the volume was not impressive. Mills are now busy shipping flour to the U.K. on business placed some time ago.

The domestic trade remained unchanged. Store sales are comparatively light, and prices are steady. For hard wheat grinds cash car quotations: first patents in 98's cottons $11; bakers patents $9.70 in paper bags and $10.15 in cottons; western cake and pastry to the trade $10.95@11.35.

Millfeed

Minneapolis: Millfeed markets are relatively quiet, but bran prices advanced somewhat during the past week, reflecting in part the gains in feed grains. Quotations Nov. 13: Bran $47, standard midds. $48.50, flour midds. $55, red dog $59.50.

Duluth: Demand was slow last week, the trend was higher and supplies were adequate. Quotations: pure bran $47, standard bran $45.50, standard midds. $48, flour midds. $59, mixed feeds $49, red dog $65.50.

Kansas City: While shorts remained relatively steady, bran prices declined about $1.50@2 ton at Kansas City last week. Demand was fair to good, with offerings only fair. Trading was hampered somewhat by the unsatisfactory telephone service, and interest picked up a little after the service improved Nov. 13. Quotations: Bran $43.75@44.25, shorts $50.50.

Salina: Demand was satisfactory last week. Bran was $1.50 ton higher and shorts $1.50 ton higher. Supplies were about in line with trade requirements. Quotations, basis Kansas City: bran $44@44.50, gray shorts $50.50@51.

Hutchinson: Millfeed interest was broad last week and all offerings found ready takers. Demand for shorts was especially insistent. Prices were off from the early week high but $1@1.50 ton above levels a week earlier. Quotations, Kansas City basis: bran $44@44.50, gray shorts $50.50@51.

Wichita: Millfeed demand was good last week, with supplies inadequate. Quotations, basis Kansas City, Nov. 10 spot delivery: Bran $43.75@44, shorts $50.50@51. Bran was unchanged to 25¢ ton higher, while shorts advanced $1 ton, compared with the preceding week.

Ft. Worth: Quotations Nov. 11: bran $51@52, gray shorts $59@59.50, delivered Texas common points, about unchanged on bran but $1 up on shorts, compared with the week previous. Demand was sufficient to readily absorb all offerings.

Chicago: Bran $49.50, standard midds. $51@52, flour midds. $59@60, red dog $61.50@65. Demand fair, supplies adequate.

Omaha: Good demand and fair supply sent millfeed prices to $44 for bran and $51 for shorts here Nov. 11.

St. Louis: Demand for millfeed was very slow last week, with no pressure of offerings. Canadian feeds are still underselling this section and east of Buffalo. Bran $48.25@48.50, shorts $55.25@55.50, St. Louis.

Toledo: Production is moving into consumption with no backing up. Quotations Nov. 11, up about $1 ton, were $51 for bran and $53 for standard midds., sacked, f.o.b. mill.

Buffalo: Millfeed demand picked up last week with the advent of cooler weather. Buyers had been holding off in any quantity buying. Supplies have been fair to plentiful from the local mills, but the price structure has held fairly well. Expectations of an influx of western bran into the eastern markets have tended to keep some buyers from closing deals. Quotations: standard bran $52@53, standard midds. $52.25@53.50, flour midds. $66@67.25, red dog $67@68.

Pittsburgh: Demand was spurred last week after a snowstorm hit here. The first of the week prices were up and down, and little inclination to buy was shown until prices firmed. Quotations, f.o.b. Pittsburgh points: bran $57.50@58.60, standard midds. $59.10@59.60, flour midds. $66.10@68.10, red dog $67.10@72.10.

Philadelphia: Improved demand last week for millfeeds on an early delivery basis was accompanied by an upward tendency in price, partially due to a contraction in offerings. The Nov. 11 quotation on standard bran was up $3 from the previous week to $60, with a similar increase

also lifting standard middls. to $60. Red dog held unchanged at $73.

Boston: Rising millfeed quotations last week were met with resistance from nearly all quarters. Trading fell off to job-lots in most instances. This area has been heavily covered by Canadian millfeeds recently, the average buyer is in a position to sit out the market. However, reports indicate that millfeeds from Canada are well sold up and will not be much of a market factor here for an indefinite period. Quotations Nov. 11: spring bran $58.50@59, middlings $61, mixed feeds $60@61, red dog $77.50@78.

New Orleans: Millfeed prices were unsettled for last week and lower than the previous week. Mill offerings were freer but stronger. Mixers and jobbers remained on the sidelines unless for replacement. Bran was available at $52@53.50; shorts scarce, $59.25@60.75.

Portland: Mill run $47, middlings $53 ton.

Ogden: Millfeed prices advanced $3 last week, with demand exceeding supply. Mills are operating five days a week at capacity and are booked through November. Quotations: red bran and mill run $49, middlings $53, to Denver: red bran and mill run $56, middlings $60; to California: red bran and mill run $56.50, middlings $60.50, f.o.b. San Francisco and Los Angeles.

Toronto-Montreal: Demand is good with ample supplies available. Quotations Nov. 11: bran $55, shorts $57, middlings $71, net cash terms, bags included, mixed or straight cars, Toronto-Montreal.

Vancouver: Prices for bran and shorts moved up $1 last week, although western mills continued to offer freely to this area. Middlings held unchanged, but sales were very slow. Most of the millfeed sold here is going into feeds. Cash car quotations: bran $52.30, shorts $52.30, middlings $61.30.

Winnipeg: There is a fair demand for millfeed, with most of the supplies moving from western mills to eastern Canada. Small sales have been reported into British Columbia. Due to the availability of other feedstuffs, the demand is not as keen as it has been in the past. There has been a moderate increase in prices. Quotations Nov. 11: Manitoba, Saskatchewan and Alberta bran $48, shorts $50; small lots ex-country elevators and warehouses $3 extra.

Rye

Minneapolis: Demand is limited to small lots, with prices about unchanged. Quotations Nov. 13: Pure white rye $4.50@4.80, medium rye $4.30@4.60, dark rye $3.50@4.

St. Louis: New sales as well as shipping directions last week were fair. Pure white $5.26, medium $5.06, dark $4.51, rye meal $4.76.

Philadelphia: The rye market last week lost some of the gorund gained in a pre-election development, but the partial reversal in no way stimulated demand because the trade feels present levels are too high. The Nov. 11 quotation on rye white of $5.05@5.15 was 10¢ sack higher than that of the previous week.

Chicago: There was not much activity in rye flour last week. There was steady buying of small lots, but no carlots were sold. Directions were fair. White patent rye $4.67@4.70, medium $4.45@4.50, dark $3.70@4.

Buffalo: The week started with good demand on the part of the area bakers. Prices started unchanged but a rise in the futures market brought an increase of about 15¢ sack. Quotations: white rye $5.35@5.45, dark rye $4.50@4.60, medium rye $5.10@5.15.

Portland: White rye $6, pure dark $5.10.

New York: Rye flour moved sluggishly in dull markets. Pure white patents $5@5.15.

Pittsburgh: Demand was quiet last week for all grades of rye patents, with sales limited to scattered mixed carlots. Price resistance prevented any large commitments. Cold weather is expected to bring larger demand. Quotations, f.o.b. Pittsburgh points: pure white rye No. 1 $5.20@5.30, medium $5@5.10, dark $4.45@4.55, blended $6.30@6.40, rye meal $4.70@4.80.

Oatmeal

Toronto-Montreal: Demand is fair as retailers fill up stocks for the winter months. Strengthening of the coarse grain market has caused an upward revision of prices. Quotations Nov. 11: rolled oats in 80-lb. cottons $5.40, oatmeal in 98-lb. cottons $6.50, f.o.b. Toronto-Montreal.

Winnipeg: There is a seasonal demand for rolled oats and oatmeal which has improved slightly due to the colder weather. Domestic sales are more important than export orders, with confirmation of small sales for export only. Quotations Nov. 11: rolled oats in 80-lb. sacks $5.05@5.25 in the three prairie provinces; oatmeal in 98-lb. sacks $6.05@6.25.

Minneapolis: Bulk rolled oats were quoted at $5.56 Nov. 13; 20-oz. packages $3.35, 48-oz. packages $3.60.

—BREAD IS THE STAFF OF LIFE—

OYSTER SUPPER HELD BY BAKERS CLUB OF CHICAGO

CHICAGO — The entertainment committee of the Bakers Club of Chicago held the traditional oyster supper Nov. 8. This was the seventh annual oyster supper, an event inaugurated by W. E. Long, W. E. Long Co., Chicago.

The members and guests enjoyed oysters prepared in various ways and following the custom, the oysters were flown from Baltimore, especially for the event. In conjunction with the supper, the members celebrating birthdays during November were honored guests and mementos of the occasion went to F. J. Bergenthal, Brolite Co., Chicago, and R. T. Risley, Bakers Helper, Chicago.

Leonard Franzen, Standard Brands, Inc., chairman of the entertainment committee, closed the program with the announcement that on Dec. 12, from 5 to 7 p.m. the annual "egg nog treat" will be held at the club.

—BREAD IS THE STAFF OF LIFE—

B. A. ECKHART MILLING CO. APPOINTS ARTHUR NEUSER

MILWAUKEE—Arthur Neuser, for the past several years identified in flour and other bakery product sales activity in Milwaukee, has become Milwaukee sales representative for the B. A. Eckhart Milling Co., according to M. D. Craft, district sales manager, Chicago.

Mr. Neuser for the past year had been with the A. W. Huss Co., Milwaukee frozen foods firm, and prior to that had for 8½ years represented Standard Milling Co. in Milwaukee. Before that he had been with the Commander-Larabee Milling Co. for several years. He is a member of the Wisconsin Flour & Bakers Allied Trades Assn.

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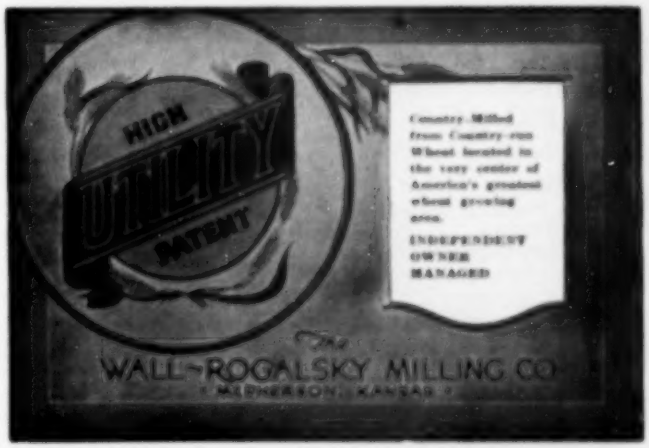

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THE NORTHWESTERN MILLER

Oklahoma

(Continued from page 12)

meet the current national emergency. The federation staff and its executives have been reviewing all price and use orders of World War II, with particular attention to finding ways of avoiding the control bugs and headaches of that period. The services of the federation have been offered to the appropriate agencies of government, which have made appreciative responses and have indicated that representatives of the industry will be called upon when they are needed.

In Mr. Fakler's opinion price controls are not far off. Former OPA experts are making plans. They look at price control from two points of view:

1. Military budget control;
2. Inflation control.

The outlook, said Mr. Fakler, is that very shortly there will be price controls on several basic materials, not accompanied by wage controls. Increased wages seem likely to come first.

"Once we start on price control," said Mr. Fakler, "the movement may continue straight across the board. Ceilings might come before they are expected or are called for by the defense order."

Mr. Fakler said two or three key men of the milling industry are prepared to go to Washington at any time to set up industrial machinery (general, not specific) for operating under controls.

Anticipations are for higher taxes, said Mr. Fakler, but probably not until the new Congress assembles. These may be partly retroactive. The trend, he said, is away from an excess profits tax.

On Dec. 7 Mr. Fakler will appear before a select committee of Congress which is investigating the use of chemicals in food.

The fortunes of Charles F. Brannan, secretary of the Department of Agriculture, went into eclipse as a result of the national elections, Mr. Fakler believes, and the former secretary, Clinton P. Anderson, is likely to dictate agricultural policies from this time forward.

Southwestern Mill Activity

Herman Steen, vice president of the federation, presented mill capacity and production figures in the southwestern states, based upon reports of mills in that area having individual capacities of 800 sacks or over. These figures are appended:

SOUTHWESTERN MILL CAPACITY

	Capacity (100-lb. sacks)		
	1950	1949	1948
Colorado	14,394	15,816	15,816
Kansas	148,842	154,420	145,416
Missouri	85,118	105,450	85,450
Nebraska	15,774	18,840	18,840
Oklahoma	16,874	14,078	15,500
Texas	83,882	86,823	82,500
6 states	362,884	395,471	363,476

SOUTHWESTERN FLOUR OUTPUT

(100-lb. sacks, 000's omitted)

	1950	1949	1948*
Colorado	3,812	3,423	3,108
Kansas	39,248	35,504	34,334
Missouri	18,243	18,819	18,734
Nebraska	3,732	3,705	3,513
Oklahoma	3,377	3,871	3,183
Texas	21,848	20,843	19,193
6 states	90,261	86,165	82,064

*September, 1948-August, 1949, inclusive.

SOUTHWESTERN MILL OPERATION

	Days of operation*			Days of operation		
	1950	1949	1948	1950	1949	1948
Colorado	93.9	105.7	95.3	355	338	304
Kansas	78.4	111.8	91.1	295	300	293
Missouri	78.3	111.8	83.4	300	298	298
Nebraska	84.1	111.8	110.0	315	311	287
Oklahoma	84.6	102.9	101.1	295	311	304
Texas	84.9	102.7	85.6	295	305	293
6 states	79.3	111.8	92.8	297	305	298

*Time each mill operated.

Charles H. Bell, newly appointed executive vice president of General Mills, Inc., cautioned millers against thinking of costs and profits in terms of the "old" dollar.

Presiding over the business session was Howard W. Files, vice president of Pillsbury Mills, Inc., and president of the Millers National Federation.

Arrangements for the meeting and courtesies contributing to the comfort of those in attendance were in the hands of the Oklahoma Millers Assn.'s officers, most particularly Paul T. Jackson of Oklahoma City, secretary and manager. Harry Lundgaard, president and general manager of the Ada Milling Co., heads the association. Raymond B. Krostil, president and manager of the Yukon Mill & Grain Co., is vice president. C. C. Reynolds, general manager of the Acme Flour Mills Co., Oklahoma City, is treasurer. The directors, in addition to these men, include J. G. Schmitz, divisional vice president of General Mills in Oklahoma City; Carl E. Malhon, manager of the Alva Roller Mills; Edwin N. Humphrey, president and general manager of the Chickasha Milling Co.; Harry Stover, president of the Geary Milling & Elevator Co.; I. E. Larrabee, manager of the Burrus Mill & Elevator Co. at Kingfisher, and T. J. Underwood, president and general manager of the Ardmore Milling Co.

Boat rides and sightseeing trips had been arranged, but these were curtailed through no fault of the boats but because Oklahoma shared with most of the rest of the country in last week's cold spell.

MNF Committee Proposes Minimum Loading for Boxcars

CHICAGO—The special transportation committee of the Millers National Federation, appointed recently by Howard W. Files, Pillsbury Mills, Inc., Minneapolis, president of the MNF, has sent a letter to James K. Knudson, emergency transportation commissioner, proposing the issuance of a minimum carloading order.

The committee expressed the belief that the average load per car will be increased considerably more under an order of this kind than will be obtained by voluntary effort. No particular form of order is suggested other than a statement that the milling industry was able to accommodate itself pretty well under ODT order 18A, which was in effect during the war and for several years thereafter. An offer is made on behalf of the milling industry to work with the Interstate Commerce Commission in considering details of any carloading order insofar as this order may affect the flour milling industry.

The special transportation committee also recommended that Mr. Knudson take appropriate action whereby the movement of boxcars back to owner lines would be expedited.

KANSAS CITY SECTION, AACC TO MEET NOV. 15

KANSAS CITY—The Kansas City Section of the American Association of Cereal Chemists will meet at the Hotel President Nov. 15. Dr. Max Milner of the department of milling industry, Kansas State College, Manhattan, will speak on "Biological Factors in Damp Grain Deterioration." The meeting will begin at 8 p.m. and will be preceded by an informal dinner in the hotel's coffee shop.

WANT ADS

Advertisements in this department are 10c per word, minimum charge, $1. Add 10c per insertion for forwarding of replies if keyed to office of publication. (Count six words for signature.) Situation Wanted advertisements will be accepted for 5c per word, $1 minimum. Add 10c per insertion for keyed replies. Display Want Ads $6 per inch per insertion. All Want Ads cash with order.

HELP WANTED

WANTED — HEAD MILLER, CENTRAL states soft wheat mill producing 1,000 cwt. daily capacity. Give full details, experience, in first letter. Address (119), The Northwestern Miller, 118 W. Jackson, Chicago 4, Ill.

SITUATIONS WANTED

WANTED—HEAD OR SECOND MILLER'S position. 37 years' experience—Mills to 3,400 sacks. Good references. J. B. Moore, Paris, Ark.

WANTED—POSITION AS SUPERINTENDENT, head miller or would consider second miller's position on larger mill in middle states. If you want the best out of your mill, address (117), The Northwestern Miller, 831 Board of Trade Bldg., Kansas City 6, Mo.

MACHINERY WANTED

WANTED TO BUY — RICHARDSON scales, bag cleaning machines and other good mill, feed and elevator equipment. J. K. Hagan, 1121 E. High, Jefferson City, Mo.

MACHINERY FOR SALE

FOR SALE—TWO EUREKA NO. 4 SCOURers, slightly used. P. O. Box 1191, Okla. Sales City, Okla.

PACIFIC N.W. GRAIN MEN PLAN DISTRICT MEETINGS

SPOKANE—The Pacific Northwest Grain Dealers Assn., Inc., is holding seven district meetings this month for the purpose of discussing some of the current problems faced by the trade.

Some of the problems to be discussed at the meetings are the Uniform Grain Storage Agreement, the storage situation for the coming year, problems concerning Commodity Credit Corp. wheat, rodent and weevil control and commercial and storage agreement storage rates. The district meetings this year follow a similar series of six meetings last December.

All of the sessions are to be dinner meetings.

The schedule of meetings and the persons making arrangements are as follows: Nov. 13, Lions Club, Ritzville, Wash., Don D. Dankekas, Ritzville Warehouse Co.; Nov. 14, Ma's Cafe, Wilbur, Wash., J. Mason Llewellyn of J. H. Llewellyn; Nov. 15, Colfax Hotel, Colfax, Wash., Norman L. Eilert, Colfax Grain Growers, Inc.; Nov. 16, Lewis and Clark Hotel, Lewiston, Idaho, John W. Shepard, Lewiston Grain Growers, Inc.; Nov. 28, Marcus Whitman Hotel, Walla Walla, Wash., Walter C. Mikkelson, Preston-Shaffer Milling Co.; Nov. 29, Pendleton, Ore., James Hill, Jr., Pendleton Grain Growers, Inc.; Nov. 30, Arlington, Ore., W. T. Balsinger of the Moro (Ore.) Grain Growers Assn.

Enrichment Credited for Decrease of Poor Diet Diseases

CHICAGO—Army researchers, after two years of study, have credited the flour and bread enrichment program with greatly improving the health of Skid Row alcoholics.

The report of the researchers suggests that some of the most serious forms of malnutrition due to diet have all but vanished in this country. The investigators set out to study beriberi and nutritional heart disease among alcoholics. To their surprise, only rarely did they find a sufferer. Before World War II the condition was common.

The cases studied represented the bottom of the barrel from a nutritional standpoint. They were alcoholics brought to the city jail. Almost 500 of them were selected for detailed study. The investigators examined them periodically in jail, questioned them and returned to Skid Row with them for follow-up studies.

They learned these men's lives followed the prewar pattern. When they picked up a few extra coins, the money went for more liquor instead of more food. They lived on the same skimpy prewar diet of doughnuts and thin stew with large amounts of bread.

But, now much of this food was fortified with some of the B vitamins.

Dr. Robert M. Kark of Chicago headed the study. He is associate professor of medicine at the University of Illinois and chief of clinical investigation of the army's medical nutritional laboratory in Chicago.

"If the alcoholic no longer has a serious B-vitamin deficiency problem, then the public probably does not have the problem," he said.

MARKETING FIRM FORMED

NEW YORK—Sidney N. Wagner has announced the formation of Professional Marketing Services, a new market counselling and research organization with headquarters at 251 W. 42nd St., New York. Mr. Wagner was formerly a market analyst for Standard Brands, Inc., Schenley Distillers and director of research for Broadcast Music, Inc. He currently conducts a course in sales management at Rutgers University.

GETS VICE PRESIDENCY

MILWAUKEE—Elton E. Staples, manager of the Cleveland district office of the Hevi Duty Electric Co., has been elected vice president of the company. He will continue to head the Cleveland office and supervise generally the activities of all field sales offices of the company.

NEW HEAD APPOINTED FOR CEREAL INSECTS DIVISION

WASHINGTON—William A. Baker has been appointed head of the division of cereal and forage insect investigations in the Bureau of Entomology and Plant Quarantine, U.S. Department of Agriculture.

Mr. Baker succeeds Clyde M. Packard who retired Sept. 30 after more than 37 years of service in the division. The appointment was announced by Avery S. Hoyt, chief of the bureau.

The new head of the cereal insect investigations division has been employed in the agriculture department continuously since 1920 and has had wide experience in conducting investigations of insects that affect cereal crops.

STOUT UNIT SOLD

IONIA, MICH.—The seed and fertilizer department housed in the eastern building of the Stout Elevator Co., Ionia, has been sold to Ernest Fountain and his son, Albert. The sale includes the eastern building. Mr. Fountain, who has been employed by Stout's for 23 years, has operated the department and building for eight years. The main elevator business and western building will continue to be conducted by the Stout company.

NABISCO PLANT OPENS

SALT LAKE CITY, UTAH—The Salt Lake branch of the National Biscuit Co. is now operating from its newly-constructed warehouse and office quarters, reports K. C. Wajahn, branch manager. The new warehouse, which contains 21,000 square feet of floor space, serves Utah, southern Idaho and central Nevada.

"RUSSELL'S BEST"
"AMERICAN SPECIAL"
Our mill is located in the high protein wheat district of central western Kansas, and secures most of its wheat directly from growers.
RUSSELL MILLING CO., Russell, Kansas

RED WING FLOUR
Milled in Minnesota for Over 40 Years
THE RED WING MILLING CO., Red Wing, Minn.

Evans Milling Co.
INDIANAPOLIS, IND., U.S.A.
Manufacturers Kits Dried
WHITE CORN PRODUCTS
Capacity 12,000 Bushels

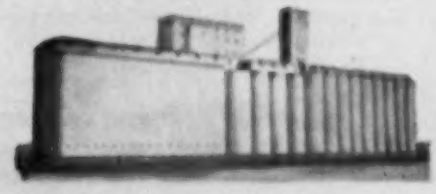
Bowersock Mills & Power Co.
LAWRENCE, KANSAS
ZEPHYR FLOUR
AS FINE A BAKING FLOUR AS A BAKER CAN BUY AT ANY PRICE
Established 1874

SWANS DOWN
• Bakery Cake Flours
• Donut Mixes
and a complete line of other Central States and West Coast Specialized Soft Wheat Bakery Flours.
IGLEHEART BROTHERS

Use MILLER Want Ads for Results

Selected
MILLING
WHEATS

Exceptional Storage Facilities



NORRIS ELEVATOR
Capacity 2,000,000 Bus.

Choice hard and soft winter wheats to fill the most exacting milling requirements. We offer complete coverage of all major wheat growing areas. We originate wheat from our 56 country elevators in four southwestern states and maintain large terminal storage facilities. Total elevator capacity over 8,000,000 bushels. Call us for your wheat and coarse grain requirements.

BURLINGTON ELEVATOR
Capacity 2,500,000 Bus.

HARD AND SOFT WHEATS
CORN • OATS • FEED GRAINS

KANSAS CITY SOUTHERN ELEVATOR
Capacity 1,000,000 Bus.

NORRIS
GRAIN COMPANY
KANSAS CITY

NEW YORK
ST. LOUIS
TOLEDO
MINNEAPOLIS
WINNIPEG
CHICAGO
BALTIMORE
PEORIA
DULUTH
LIVERPOOL

Total Elevator Capacity
8,000,000 Bus.

Cargill, Inc., Adds to River Barge Fleet

MINNEAPOLIS — Cargill, Inc., through its wholly owned subsidiary Cargo Carriers, Inc., has expanded its grain transportation facilities by adding to its inland waterways fleet four jumbo type barges for use on the Illinois River. These barges were built by the Dravo Corp. at its Pittsburgh shipyard. Each has a capacity of 40,000 bu. The equipment includes specially designed interlocking hatch covers that facilitate loading and unloading.

Cargo Carriers owns and operates on the Mississippi River and its tributaries an integrated tow, embodying the most completely modern of inland waterways carrying principles and devices. The equipment consists of a bow section, six identical centers, a stern section—all these available for cargo—and a motor section. The novelty of this tow, called the "Cartasca," has attracted much attention in river transportation circles.

Normally, it runs from St. Paul to St. Louis, and from St. Louis to Guntersville, Ala., a Cargill tow consists of a bow, three centers and a stern. This outfit has also been used as far as New Orleans and on the Illinois River as well.

On the New York State Barge Canal integrated tows are operated by Cargo Carriers, Inc., between Oswego and Albany. They have also been used between Buffalo and the New York harbor. Tow capacity for the New York State Barge Canal equipment runs from 2,700 to 3,200 tons, whereas the Cartasca on a nominal trip carries approximately 4,200 tons of cargo.

The transfer equipment used by Cargill in St. Paul was built by the Northern Waterways Terminal Co. and leased to Cargill last year. It consists of one pit, an elevating leg and a loading spout. The rig averages one and a half cars an hour, and in the 1949 season, which began in August, it handled approximately two million bushels of grain. This loading service was performed not only for Cargill tows but also for the Federal Barge Lines and the Mississippi Valley Barge Line Co.

Grain barge loading facilities have been installed by Cargill at its Min-

The "Cartasca," Cargill's new-type integrated tow used for grain carriage on the Mississippi

Cargill grain loading equipment on the river front at St. Paul

Percy Kent says...

"Cut price . . . and you cut quality.
Cut quality . . . and you lose your best customers."

R. K. PEEK, President
PERCY KENT BAG COMPANY, INC.
KANSAS CITY • BUFFALO • NEW YORK

SAN FRANCISCO
PORTLAND
LOS ANGELES
BERKELEY
AMES HARRIS NEVILLE CO.
MULTI-WALL PAPER BAGS
BURLAP AND COTTON BAGS
AND SEWING TWINE

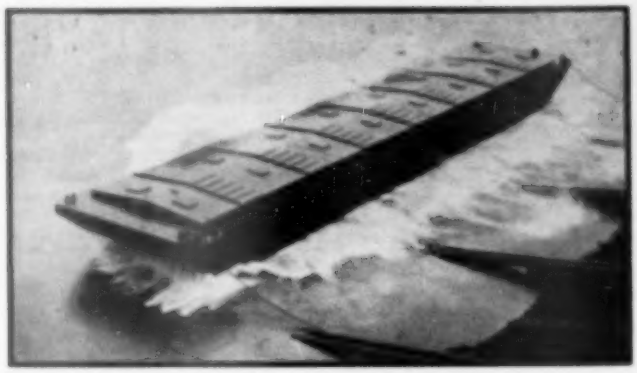
We Specialize in ...
FLOUR for BAKERS
SPRING WHEAT • KANSAS WHEAT • SOFT WHEAT
"The Beardstown Mills"
BEARDSTOWN ILLINOIS

Buy and Sell
Through
WANT ADS
in
THE NORTHWESTERN MILLER

"Sweet Cream"
"Very Best"
Quality Flours
W. J. JENNISON CO.
MINNEAPOLIS, MINN.

ROCK ISLAND ELEVATOR — 4,000,000 BUSHELS

SIMONDS · SHIELDS · THEIS GRAIN CO.
BOARD OF TRADE BUILDING • KANSAS CITY, MISSOURI
Serving the Milling Industry for 55 Years
F. A. THEIS · F. J. FITZPATRICK · F. L. ROSENBURY · W. C. THEIS · H. W. JOHNSTON



One of eight new "jumbo" grain barges for inland waterways service slips into the Ohio River at the Pittsburgh shipyard of Dravo Corp. Each barge can carry 40,000 bu. Four were built for Cargo Carriers, Inc., transportation subsidiary of Cargill, Inc., Minneapolis, and four for Arrow Steamship Co., for use by the Continental Grain Co., Chicago.

nesota River dock at Port Cargill, near Savage, Minn., where the company manufactured seagoing tankers, cargo carriers and landing barges for the Navy in World War II (The Northwestern Miller, Aug. 29, 1950).

This May Explain Truman's Attitude to Grain Markets

WASHINGTON—A recently published book, "The Man From Independence," by Jonathan Daniels, should be required reading for persons in the milling and grain trades, according to William F. Brooks, secretary of the National Grain Trade Council. Mr. Brooks says that from this volume millers and grain dealers may find the source of the prevailing attitude of the administration toward commodity markets and processors who use these markets for hedging purposes.

"The Man From Independence" is a biography of President Truman. Mr. Daniels digs into the Truman family background and tells of unfortunate financial experiences of the President's father in grain market speculation which resulted in complete financial disaster for the Truman family. The then young Harry Truman was forced to go to the city to find work. His father had lost everything, including the family home, in his speculative venture.

Not only did that misfortune act to color the Truman family attitude toward commodity markets but in later years the Truman business ventures themselves were geared to the rise and fall of grain prices. When wheat was selling at favorable prices, the President's business venture appeared to prosper. As grain prices declined, the ring of the cash register in the Truman enterprise was less frequent.

In commenting upon this aspect of the Truman background as related in the Daniels biography, Mr. Brooks calls the attention of the milling and grain trades to the possible continuing effects of those sad experiences on the President's attitude toward commodity markets. He ventures the opinion that, for that reason, Charles F. Brannan, secretary of agriculture, finds a sympathetic audience in the White House when he uses these markets as his favorite whipping boy.

—BREAD IS THE STAFF OF LIFE—

SHELLMAR DIVIDENDS

MT. VERNON, OHIO—Quarterly dividends on both the preferred and common issues of the corporation's shares were declared by the directors of Shellmar Products Corp. at a meeting Oct. 18. The regular quarterly dividend of $.59¾ a share will be paid Dec. 30 to holders of 4¾% preferred stock of record Dec. 15. On Jan. 2 holders of common stock of record Dec. 15 will receive a dividend of $.40 a share.

2 BAKERY TESTED QUALITY FLOURS

WISDOM PLUS — High Protein

Queen Quality FLOUR — Low Protein Mellow Type

Wide Tolerance Flours Make Happy Production Hours

NEBRASKA CONSOLIDATED MILLS COMPANY
OMAHA, NEBRASKA
Fremont Grand Island Hastings

Centennial FLOURING MILLS CO.
GENERAL OFFICES, 310 CENTRAL BLDG., SEATTLE 4, WASH.
DOMESTIC AND EXPORT MILLERS • DEALERS IN ALL TYPES OF PACIFIC NORTHWEST WHEAT
GOLD DROP TOP and COUNTRY FLOUR
PYRAMID COME FLOUR
CENTENNIAL CAKE FLOUR
BLUESTEM and HARD WHEAT BAKERS FLOURS
4 CIRCLING Rockets Country and Terminal Storage
NEW SPOKANE MILL . . . ONE OF THE WORLD'S MOST MODERN
MILLS AT SPOKANE · WENATCHEE · ELTOPIA · PORTLAND

PRESTON-SHAFFER MILLING CO.
MERCHANT MILLERS
ESTABLISHED 1905
SOFT WHITE WINTER WHEAT FLOUR A SPECIALTY
Also Choice Blue-Stem and Hard Spring Patents
WE INVITE EXPORT CORRESPONDENCE
General Offices WALLA WALLA, WASHINGTON
Mills at Walsburg, Washington, Freewater, Oregon, and Athena, Oregon
Atlantic Coast Office, RAYMOND F. BILTHAU, Produce Exchange, New York

Fisher's
THE largest and most modern flour mill and elevators on the Pacific Coast with storage capacity at our mills of 1,500,000 bushels, together with more than one hundred elevators and warehouses in the choicest milling wheat sections of Montana, Idaho and Washington, insure the uniformity of all Fisher's Flours.
FISHER FLOURING MILLS CO., SEATTLE, U.S.A.
Domestic and Export Millers
CLIFF H. MORRIS & CO. Eastern Representative, 25 Beaver Street, New York City

WESTERN MILLING CO.
MONTANA SPRING WHEAT PATENT FLOUR
BLUESTEM—PATENT FLOUR
FINEST SOFT WINTER WHEAT PATENT FLOUR
General Offices Walla Walla, Washington

DIXIE-PORTLAND FLOUR CO.
ARKANSAS CITY FLOUR MILLS CO. Arkansas City, Kansas
THE HIGGINSVILLE FLOUR MILL Higginsville, Missouri
DIXIE-PORTLAND FLOUR MILLS Richmond, Virginia
Capacity 14,000 Sacks Daily
SOUTHERN OFFICES, Memphis, Tennessee
One ideal source of supply for all your flour needs
FAMILY • BAKERS • CRACKERS • CAKE

Marketing Essay Contest Sponsored by Board of Trade

CHICAGO—The educational advisory committee of the Chicago Board of Trade announced that the Uhlmann Awards student essay contest was open to marketing students in undergraduate divisions for the current school year 1950-51. The objectives of the Uhlmann Awards contest are to stimulate a broad interest among college students in marketing problems of the grain trade and to develop a better understanding of the functions and operations of the Chicago Board of Trade. The contest has been established to commemorate the 38 years of service and the important contributions of Mr. Fred Uhlmann to the grain business. Mr. Uhlmann organized the Uhlmann Grain Co. and was active in board of trade affairs for many years. The awards established for the contest are to be paid in cash: First prize, $300; second prize, $150; third prize, $75, and four honorable mentions of $25 each. Duplicate prizes will be awarded in each division, graduate and undergraduate.

The educational advisory committee, composed of George S. Alshier, North Carolina State College; Rex W. Cox, University of Minnesota; Delbert J. Duncan, Cornell University; Robert V. Mitchell, University of Illinois; John I. Kross, University of Wisconsin, and Richard M. Clewett of Northwestern University, announced that students in all recognized colleges in the U.S. and Canada are eligible to enter the contest.

Rules of the contest and other information explaining the essay competition are being distributed by the educational advisory committee to deans of the colleges and to the marketing professors.

EASTERN FEED COMPANY BUILDS PLANT IN OHIO

SPRINGFIELD, MASS. — The Eastern States Farmers Exchange, Springfield, Mass., manufacturer and distributor of dairy and poultry feeds to its feeder members in New England, Pennsylvania, Delaware and Maryland, is supplementing its feed blending mill at Buffalo, N.Y., with a second unit now under construction at Huron, Ohio.

At Huron, the Exchange already has a million bushel elevator and twin-unit oil burning corn dryer which has been used for two seasons.

COATSWORTH & COOPER
LIMITED
C A N D C
Grain and Feeds
Exporters
TORONTO, CANADA

TELCO
SPECIALIZING IN FEED GRAINS
CANADIAN AND AMERICAN MARKETS
TORONTO ELEVATORS
LIMITED
Toronto Canada

GREAT STAR FLOUR MILLS, Ltd.
Successors to Wolverton Flour Mills Co. Ltd.
Canadian Spring and Winter Wheat Flour
"SILVERKING" "GREAT STAR" "WOLF" "KEYSTONE"
Cable Address: "Wolmarch" ST. MARY'S, ONTARIO, CANADA

Canadian Wheat, Oats and Barley
Over 100 Elevators in Manitoba, Saskatchewan and Alberta
UNITED GRAIN GROWERS, LTD.
Winnipeg, Manitoba

SULLIVAN & KENNEDY
Members: Toronto Board of Trade
Winnipeg Grain Exchange
Exporters
Flour. Feed. Seed Grain. Screenings.
Our Specialty: Alfalfa Meal
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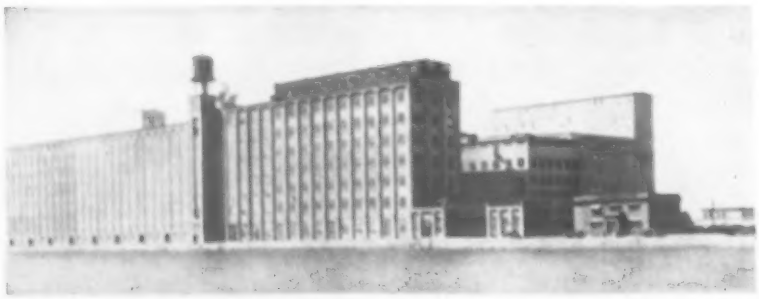
LIMITED
GRAIN MERCHANTS, SHIPPERS AND EXPORTERS
• HEAD OFFICE — WINNIPEG, CANADA •
Domestic & Export Offices: TORONTO, MONTREAL, WINNIPEG, VANCOUVER & OTHER PRINCIPAL CITIES IN CANADA
CABLE ADDRESS "JAMESRICH"

Maple Leaf Milling Co. Limited.
Head Office: TORONTO, ONTARIO
CANADA'S
LARGEST FLOUR MILLERS AND EXPORTERS
Cable Address "MAPLEFLOUR"

SPRING WHEAT FLOURS
Maple Leaf
Cream of the West
Castle
Nelson



Port Colborne Mills—Capacity 26,000 cwt. Daily

WINTER WHEAT FLOURS
Monarch
Crescent
•
Canary Corn Meal
•
Hillcrest Rye Flour

7 Generations of Canadian farmers have grown grain for OGILVIE

OGILVIE Flour Mills have been buying grain and milling flour since 1801. That adds up to a lot of experience. Ogilvie experts know how to select the choicest wheat and how to mill it into the finest of fine flours. Their knowledge and skill — plus some of the most modern mills and equipment in the world — assure you of high, unvarying quality when you choose Ogilvie Flour.

In addition to quality flour for every purpose, Ogilvie products include a complete line of prepared baking mixes, rolled oats, oatmeal, Wheat-Hearts, Vita-B Cereal, and "Miracle" farm-tested, scientifically balanced feeds for livestock and poultry.

THE OGILVIE FLOUR MILLS CO., LIMITED

Mills at: Montreal · Fort William · Winnipeg · Medicine Hat · Edmonton

Cable Address: Ogilvie Montreal · all codes used

QUALITY UNIFORMLY MAINTAINED SINCE 1887

Lake of the Woods Milling Co., Limited

Cable Address
"HASTINGS"
Montreal

ALL
CABLE CODES
USED

Makers of CANADIAN HARD SPRING WHEAT *Flour*

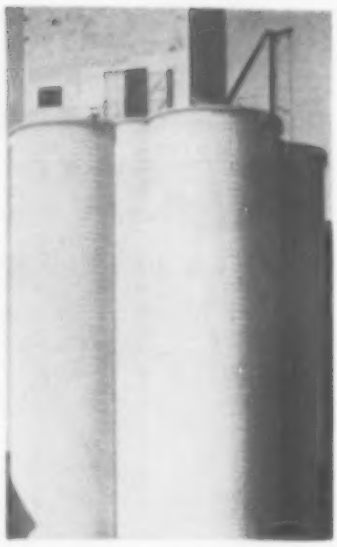
Owning and Operating
Wheat-Receiving Elevators in Manitoba, Saskatchewan and Alberta

Mills at
Brantford, Keewatin, Medicine Hat

HEAD OFFICE: MONTREAL

WESTERN OFFICE: WINNIPEG

THE
DECISION
OF A
LIFETIME



It is literally true that the decision to install Neff & Fry Storage Bins is a lifetime decision, for these Super-Concrete Stave structures can be expected to last beyond the ruling generation.

Many of the N & F Bins erected 30 years ago are now serving the sons of the purchasers. This longevity is due to the endurance of the Super-Concrete Staves. The staves are formed under hydraulic pressure, giving them rocklike density and high compressive strength. They do not rust, rot or burn. They form walls so rugged that heavy machinery is mounted upon them without additional supports. N & F Bins have often withstood tornadoes which destroyed adjacent buildings and uprooted nearby trees.

If you have flowable bulk materials to handle and store, get all the facts about N & F Bins. Our catalog, containing numerous photographs of installations, is yours for the asking.

The NEFF & FRY Company
138 S. MAIN STREET, CAMDEN, OHIO

NEFF & FRY STORAGE BINS

CONVENTION CALENDAR

Nov. 20-21—Western Grain & Feed Assn.; Hotel Fort Des Moines, Des Moines, Iowa; sec., Mark G. Thornburg, 432 Des Moines Bldg., Des Moines 9.

Dec. 4-7—Super Market Institute; Shamrock Hotel, Houston, Texas.

1951

Jan. 8-9—Ohio Grain, Mill & Feed Dealers Assn.; Netherland Plaza Hotel, Cincinnati; acting sec., H. E. Frederick, P.O. Box 207, Marysville.

Jan. 12—National Soft Wheat Millers Assn.; Brown Hotel, Louisville, Ky.; sec., Paul M. Marshall, 309 West Jackson Blvd., Chicago 6.

Jan. 21-23 — Pennsylvania Bakers Assn., William Penn Hotel, Pittsburgh; sec., Theodore Staab, 5700 N. Broad St., Philadelphia.

Jan. 21-23—Indiana Grain & Feed Dealers Assn.; Hotel Claypool, Indianapolis; sec., Fred K. Sale, 609 Board of Trade Bldg., Indianapolis.

Jan. 23-25 — National Macaroni Manufacturers Assn.; Hotel Flamingo, Miami Beach, Fla.; sec., Robert M. Green, 139 N. Ashland Ave., Palatine, Ill.

Feb. 14—Mutual Millers & Feed Dealers Assn.; Hotel Statler, Buffalo, N.Y.; sec.-treas., Mrs. G. A. Bentley, 1005 Pendergast Ave., Jamestown, N.Y.

Feb. 15-17 — National-American Wholesale Grocers Assn.; Drake Hotel and Knickerbocker Hotel, Chicago.

Feb. 17-20 — National Retailer-Owned Grocers, Inc.; Sheraton Hotel, Chicago; gen. mgr., Peyer H. Prato, 300 W. Jackson Blvd., Chicago.

Feb. 18—National Food Brokers Assn.; National Canners Assn.; Canning Machinery & Supplies Assn.; Chicago, Ill.

March 5-8—American Society of Bakery Engineers; Edgewater Beach Hotel, Chicago; sec., Victor E. Marx, Room 1354, La Salle-Wacker Bldg., 121 W. Wacker Dr., Chicago 1.

April 8-10 — Southwest Bakers Assn.; El Paso, Texas; sec-treas., J. E. L. Kilgore, 319 So. 1st St., P. O. Box 126, Albuquerque, N. Mex.

April 16-17 — Nebraska Grain & Feed Dealers Assn; Hotel Paxton, Omaha; sec.-treas., Howard W. Elm, 917 Trust Bldg., Lincoln 8.

April 16-18 — Pacific Northwest Bakers Conference, Multnomah Hotel, Portland, Ore.

April 27-28—Texas Grain & Feed Dealers Assn.; Plaza Hotel, San Antonio; sec.-treas., Ben M. Ferguson, Brackett Grain Co., Fort Worth.

April 29-May 1 — Texas Bakers Assn.; Baker Hotel, Dallas; sec., Mrs. Ed Goodman, 1124 National City Bldg., Dallas 1.

April 29-May 2—Indiana, Wisconsin, Illinois bakers associations, joint convention; Sherman Hotel, Chicago; acting sec., Thelma E. Dallas, 53 W. Jackson Blvd., Chicago 4.

May 5-7—Rocky Mountain Bakers Assn.; Albany Hotel, Denver, Colo.; sec., Ted W. Kunde, 1727 Wazee, Denver 17.

May 6-8—Associated Retail Bakers of America; William Penn Hotel, Pittsburgh, Pa.; exec.-sec., Walter M. Jennings, 735 W. Sheridan Rd., Chicago 13, Ill.

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GOFFE & CARKENER, INC.
Board of Trade Bldg., Kansas City 6, Mo.
Phone Victor 8400 · LD 134 Cable Address—Goscarle
Specialists in Hedging and Spreading
Active Merchandisers of Milling Wheat and Feed Grains
Domestic and Export Flour
PRIVATE WIRES TO ALL PRINCIPAL MARKETS

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Broenniman Company
INCORPORATED
FLOUR
434 Produce Exchange NEW YORK

BREY & SHARPLESS
FLOUR
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We are buyers of FEEDS of all kinds
DEUTSCH & SICKERT CO.
730-731 Grain & Stock Exchange
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Buy and Sell Through
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THE NORTHWESTERN MILLER

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Young man: "I think I can."

Minister: "Can you polish all the silver, wash the dishes, and keep the house tidy?"

Young Man: "I guess so."

Minister: "Can you mow the lawn, fix the plumbing and see that everything is shipshape?"

Young Man: "Look, Reverend. I came here to see about getting married, but if it's going to be anything like that, you can count me out right now."

◆ ◆ ◆

Mother: "That brazen, Miss Vamp boasts that she has been kissed by every married man in town except one!"

Father (absently): "I wonder who he can be."

◆ ◆ ◆

Wife: "Oh, John, the woman next door has a hat exactly like my new one."

Hubby: "And I suppose you want me to buy you another?"

Wife: "Well, it would be cheaper than moving."

◆ ◆ ◆

Two revellers in a bar were discussing life.

"I had the funniest dream last night," said one. "I dreamed that suddenly about a thousand little men were dancing on top of my body. They had pink caps and green suits and funny red boots that curled up in the front."

"Yes," agreed the other, "and there was a tinkly little bell at the toe of each of the boots."

"How do you know that?" said the first reveller in surprise.

"There are a couple of them still sitting on your shoulder," said the other.

◆ ◆ ◆

Tall Blonde: "I want a pair of red, open-toe shoes with low heels."

Shoe Salesman: "To go with what?"

Tall Blonde: "A short office manager."

◆ ◆ ◆

At last Joe hit the jack pot—he bet on three horses and they all came in. Bubbling over with enthusiasm, he rushed home, flung a large wad of bills on the table in front of his wife and exclaimed: "Now, dear, at least you'll be able to buy some decent clothes."

Wife: "I'll do nothing of the kind. I'll get the same kind the other women are wearing."

◆ ◆ ◆

The girls were discussing their ages. "I just turned 23 recently," said one.

"I get it," said the other, "you're 32."

◆ ◆ ◆

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INDEX OF ADVERTISERS

Allison Flour Mills Co. 3
Arthur Brand Co. 22
Arthur Flour Mills Co. 17
Allen, James, & Co. (Belfast), Ltd.
Allis-Chalmers Mfg. Co.
Amber Milling Division 10
Amsco Milling Co.
American Dressmill Co. 21a
American Flours, Inc. 32
Anna Harris Textile Co. 24
Appraisal Service Co., Inc. 22a
Arkell & Smiths
Arnold Milling Co. 40
Atkinson Milling Co. 32

Bemis Metal Specialties 19a
Bauer, A. B., Engineering Co. 12a
Bar Stale Milling Co. 23
Bartlinson Mills 24
Beatrice Foods Co. 14a
Bemis Bro. Bag Co. 1
Blomstrand, Andrew F. 20
Blair Milling Co. 40
Blanc, J. H. 25
Bridgett, Frank H., Inc. 3
Bolte & Schlichte
Boston Water Hose & Rubber Co. 8a
Bowstreet Mills & Power Co. 32
Bowser, S. F., Co. 17a
Bray & Sharkins 18
Brownlman Co., Inc. 28
Bahler Bros., Inc.
Bahler Mill & Elevator Co. 23
Bühling & Heinzelfeld
Burrows Equipment Co. 20a

Cahokia Flour Co. 23
Cameron, John F., & Co. 37
Canadian Mill & Elevator Co.
Cargill, Incorporated 34
Carr, F. E., & Carr, Fulton, Jr.
Carson, Robert, & Co., Ltd. 29
Centennial Flouring Mills Co. 13
Chase Bag Co. 17
Chatrick, Wm., Ltd. 22
Chatfield & Woods Sack Co. 17a
Chamberlaid Elevator Co. 18a
Chicago, St. Louis & So. Dend. R. R.
Chicksha Milling Co. 40
Child & Sill 27
Church & Dwight Co., Inc. 21a
City Salt Sack & Twist Co.
Clarkworth & Cooper, Ltd. 30
Cohen, Felix
Coleman, David, Inc. 18
Colorado Milling & Elevator Co. 23
Colton, "Carnation" 39
Commander Lawson Milling Co. 8
Consolidated Flour Mills Co. 3
Continental Grain Co. 27
Corrading Tool Co. 19a
Coulter & Coulter, Inc.
Cromby, Sheppard & Co. 20
Crowley & Lee 29
Cream of Wheat Corp.
Cole Mills, The 25
Cookstone Milling Co. 23

Davis-Noland-Merrill Grain Co. 40
Day Company 19a
De Boer, W., & Co.
De Long, Andrew
De Rubeis, Clymer
Deutsch & Rogers Co. 18
Dixie Portland Flour Co. 33
Dolly Flour Mills, Inc. 24
Doty Tech. Lab. 8a
Douglas Chemical & Supply Co. 8a
Dow Chemical Co. 15a
Duluth Universal Milling Co. 17
Duncan, Wm. C., & Co., Inc.

Eagle Roller Mill Co. 4
Eckhart, D. A., Milling Co. 17
Ecks Milling Co. 27
Eichelber Designs 16a
Eisenmayer Co. 8
Evans Milling Co. 13

Fant Milling Co.
Fairphar Bros. 23
Farmers Service & Co.
Fisher Twigg-Eye Milling Co. 17
Fisher Flouring Mills Co. 33
Flourlite & Dalton, s.r.l. 10
Flour Mills of America 21
Flour, John M., Co.
Foley Trucks 8a
Forbes Blue Coastal Mills Corp.
Foster Chemical Co. 7
Forster Mfg. Co. 19a
Fort Worth Flour Mills Co., Ltd.
Fort Worth Mills
Foster & Fuller Co. 3a
Francis, Francis M. 18
Fulton Bag & Cotton Mills 27

Gallatin Valley Milling Co. 23
Gerhard Mfg. Co. 27
General Mills, Inc. Cover 4
Gillespie Bros., Ltd.
Globe Cereal Mills 45
Globe Milling Co. 17
Goffe & Carkener, Inc. 38
Goldschmidt, Carl, Ltd. 30
Gooch Milling & Elevator Co. 22
Great Star Flour Mills, Ltd. 36
Greenbank, H. J., & Co.
Green's Milling Co.
Grippeling & Verkler 40

Halmi, Arbuckmeier & Larson Co. 18
Hamm, J. M. & C. M. 20
Hammond Bag & Paper Co. 5
Harris Bros. & Co., Ltd. 10
Harris, Upham & Co. 3
Hart Bartlett-Sturtevant Grain Co., Inc.
Hart Carter Co. 26a
Hoffmann-La Roche, Inc. 7a
Holland Engraving Co. 23
Homer, Carlile, Hoffa Co.
Howes, The J. K., Co. 9a
Hubbard Milling Co. 40
Hunter Milling Co. 23

Igleheart Bros., Inc. 23
Inks, J. P., Milling Co. 6
Ohio Sprifter & Co. 14a
Inter-Continental Grain Co.
International Paper Co., Bagpak Div. 3a
Interstate Grain Corporation 2
Interstate Milling Co.
International Milling Co. Cover 2
Jewett-Hitchcock Milling Co. 25

Jaeger, Frank, Milling Co.
Jay & Van Wagoner
Jennings, W. J., Co. 24
Jewell, L. E., & Son
Johnson, Arch, & Co. 29
Johnson-Herbert & Co. 28
Jones Hydrostatic Construction Co. 19a
Joseph, I. S., Co., Inc. 24
Jurkovic, Draff

Kansas Flour Mills Company 23
Kansas Grain Company 27
Kansas Milling Co. 22a
Kawson, Joseph
Kelly Blackson Co. 41
Kelly, William, Milling Co. 6
Kelsey, Charles H. 24
Kent, Peter, Bag Co., Inc. 44
Kingston, W. S., & Sons
King, H. H., Flour Mills Co. 17
King Miller Flour Mills 27
King Milling Co. 23
Kipp-Kelly, Ltd. 22
Knighton, Samuel, & Sons, Inc. 28
Knerler, John E., & Co.

Lakewood Mills 9
Lake of the Woods Milling Co., Ltd. 47
Larrowe Mills, Inc. 24
Larkin Grain Co.
Lexington Mill & Elevator Co.
Lilly & Co. 30
Linkenheimer, Motes & Co.
Lyon & Greenleaf Co., Inc. 17
Lyon, J. C., Milling Co. 24

McDonald & Reid, Ltd. 20
Macomber Engineering Co. 2
McKinnon & McDonald, Ltd. 19
Malson, Otto
Maple Leaf Milling Co., Ltd. 36
Marshall, Peach & Co., Ltd. 29
Marsh & McLennan, Inc.
N. V. "Meelunie," Amsterdam 30
Mennen Milling Co.
Metts & Co., Inc. 24
Meyer & Co., Inc. 24
Mid-Kansas Milling Co.
Mid-West Laboratories Co., Inc. 8a
Milling Engineers, Inc. 22
Mill Mutual Fire Prevention Bureau 19a
Miner Hillard Milling Co. 40
Mitchell, R. F.
Mogensen Chemical Co.
Montana Flour Mills Co.
Montgomery Co., The
Moore-Lowry Flour Mills Co. 32
Morton, Gill H., & Co.
Morrison Milling Co. 24
Morrison, Wm., & Son, Ltd. 30
Morton Milling Co. 23
Mueller, D. J., Mfg. Co.

National Alfalfa Dehydrating & Milling Co. 24
National Cotton Council
Nebraska Consolidated Mills Co. 13
Nebraska Grain Improvement Assn.
Neff & Fry Co. 28
Nebesnick, Peter R., III 18
Nelli, Robert, Ltd. 30
New Orleans Co. 17
New Era Milling Co. 2
Nolensville Milling Co. 23
Nuremberg & Bernheim 39
Norris Grain Co. 23
Norton, Willis, Co. 5

Nu-Fab, Inc. 23a
Nuvadel-Agene Corp. Cover 3

Ogilvie Flour Mills, Co., Ltd. 47
Odell & Co.

Page, Thomas Milling Co. 1
Parrish & Bingenheimer, Ltd.
Paul, F. H., & Paul Bros., Inc. 8a
Pendleton, H. S., Co. 28
Peek Bros. 34
Penn, William, Flour Co. 45
Pfaff, Chas. A., Co., Inc.
Pillsbury & Phillips 30
Pillsbury Mills, Inc. 27
Pittsburgh Plate Glass Co. 12a
Pratt, E. C.
Preston-Shaffer Milling Co. 35
Price, Frank H., Corp.

Radbrakes, H. J. H. M. 20
Red Wing Milling Co. 32
Richardson, James & Sons, Ltd. 10
Robin Hood Flour Mills, Ltd. 37
Robinson Milling Co. 24
Robinson, Thomas, & Son, Ltd. 34a, 35a
Rodney Milling Co. 23
Roeff, A., & Co. 30
Russell, D. T., & Davis, Ltd. 30
Russell-Miller Milling Co. 21
Russell Milling Co. 32
Richardson, W. H., & Co. 39

St. Lawrence Flour Mills Co., Ltd.
Schneider, W. H., Company
Schultz, Douglas & Co. 34
Scott, Mungo, Ltd.
Sheridan Flouring Mills, Inc. 27
Sidel Institute of Technology
Sikes, S. B., Co.
Simonds-Shields-Theis Grain Co. 34
Smith, J. Allen, & Co., Inc.
Smith, Sidney, Flour, Feed & Grain, Ltd.
Southwestern Laboratories 8a
Southwest Mill & Industrial Equip. Co.
Spratlin, L. G.
Springfield Milling Corp. 33
Standard Milling Co. 21
Stannard, Cotton & Co. 30
Sterwin Chemicals, Inc. 11a
Stulp & Co., Ltd.
Stratton Grain Co. 31
Stratton-Tiede Grain Co. 17
Strong, A. B., Co. 38
Sullivan & Kendall 30
Superior Separator Co.

Tatnall Kimm Bros. Corp.
Taylor, Andrew, & Co., Ltd. 29
Tennant & Dent Co. 23
Texas-Kansas Flour Mills Co. 4
Thomas, Vaughan, & Co., Ltd. 19
Thompson Flour Products, Inc.
Tidewater Grain Co.
Tomes, Kittel, & Tryber, Inc. 13a
Toledo Elevators, Ltd. 10
Tri-State Milling Co.
Twin City Machine Co. 9a

Unimatic Grain Co. 4
Union Bag & Paper Corporation 5a
United Grain Growers, Ltd. 16
U. S. Hollings Machinery Corp.
Urban, George, Milling Co. 21

Valley Grain Co. 27
Van Dyke Bergh, Nebraska
Van Doren Harrington Co. 24
VERMOT'S Meal Depot
Victor Chemical Works 17a
Vio, F. C., & Co.
Vogt Milling Co. 17
Von, M. J., Haarlem, Holland
Vroomen, Amsterdam

Wall-Rogalsky Milling Co. 31
Walnut Creek Milling Co. 17
Wallace Milling Co. 17
Walson & Philp, Ltd. 20
Watson Higgins Milling Co.
Weber Flour Mills Co. 3
Wabaunsee Cooperative Grain Co.
Western Assurance Co. 22
Western Canada Flour Mills Co., Ltd. 36
Western Milling Co. 15
Western Star Mill Co.
Western Waterproofing Co. 19a
White & Co.
Whitewater Flour Mills Co. 41
Wichita Flour Mills Co. 8
Williams Bros. Co. 23
Williams, Calvin E., & Sons 38
Williams, H. R., Mill Supply Co. 16a
Wilmerding, Firma, Jr. 20
Wright & Lincoln, Inc. 27
Wolf Milling Co. 24

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MILLING PRODUCTION SECTION

A Comparison of Results from Preferred and Specified Methods in Buhler Milling

By R. H. Harris

North Dakota Agricultural Experiment Station

A need for greater uniformity in experimental milling procedure was revealed in a preliminary study conducted in 1948 by R. H. Harris of the North Dakota Agricultural Experiment Station, chairman of the Committee on Experimental Milling Procedure, American Association of Cereal Chemists.

In that study certain milling factors were specified for operation of the Buhler experimental mill. A number of laboratories collaborated in the study and all collaborators milled wheat from one test lot. The results indicated a need for uniformity in control of millroom conditions, method of tempering wheat, rate of feed of wheat to the rolls, and possibly the method of cleaning the mill between samples.

The Experimental Milling Procedure Committee of the AACC, at the organization's 1949 meeting, decided to obtain a comparison between results from Buhler milling using preferred or usual methods and those from milling under specified conditions.

Accordingly, 20-lb. samples of the same hard red winter wheat used in the initial study were sent to 11 collaborators who had indicated their ability to control millroom conditions and their willingness to participate in this second study. Nine of these collaborators had taken part in the initial study.

Mr. Harris reports the results of the second study in an article published in the August, 1950, issue of the Transactions of the American Association of Cereal Chemists, which is reprinted here.

v v

THE collaborators were requested to mill one aliquot of the wheat by their usual or preferred method, the other by a method specifying millroom temperature and humidity, rate of feed, weight of tempered wheat utilized and tempering period, and method of cleaning the mill between samples. The mill was to be kept closed while milling the special sample. Millroom temperature was to be maintained at approximately 80° F. and the relative humidity at 65%. The rate of feed was specified as 100 g. per minute, and the weight of tempered wheat as 2,000 g. at 15.5% moisture content. A single tempering period of 18 hours was to be used. For the other sample milled, the customary tempering procedure of the laboratory was employed.

Operators were asked to supply roll spacing data, obtained with a thickness gauge, and to mill a straight grade or total flour. No instructions were issued for spacing the rolls, except that the usual procedure of the laboratory be followed.

Each collaborator was requested to return a completed questionnaire showing details of their milling operations and flour yields. They were also asked to return 100 g. aliquots of the flours in sealed, air-tight tin boxes for moisture, ash, and protein determinations. As pointed out in the previous report, the cellophane bags used in the first inquiry were not entirely satisfactory.

The wheat sample contained 12.6% protein (14% moisture basis) and had a test weight of 62.2 lb. per bu. (Winchester). The moisture content was 10.6%. The 22 flour samples were analyzed for moisture, ash and protein content by the Department of Cereal Technology, North Dakota Agricultural Experiment Station, using procedures recommended in Cereal Laboratory Methods.

Mill Operational Data

Break roll speeds varied from 491 to 560 r.p.m. for the fast and 256 to 280 r.p.m. for the slow rolls, with corresponding means of 528 and 263.5. The roll speed ratios deviated from 1.88:1 to 2.2:1. For the reductions, as for the breaks, the fast roll speed varied from 491 to 560 r.p.m., while the slow rolls ranged from 256 to 280 r.p.m. Spacing between rolls varied considerably as shown in Table 1. As in the first study, sieve sizes were fairly uniform and will not be discussed here. The minimum temperature of the millrooms varied from 70° to 82° F., with the mean being 74.6° F., and the maximum temperature varied from 75° to 95° F., with a mean of 79.7° F. If the maximum reported by one laboratory, 95° F., is omitted, the range in maximum temperature becomes only 75° to 82° F., which is slightly less than that reported in the first investigation. The minimum relative humidity ranged from 40 to 70%, the mean being 54.5%, while the maximum varied from 46 to 80%, the mean being 61.4%. The average humidity varied from 44.5 to 72.5%, with a mean of 58%. These differences in humidity show an improvement over last year.

Milling Results

Preliminary procedures. Table 1 shows weight of sample, length of tempering period, and rate of feed preferred by each of the 11 collaborators. The weight of sample used varied from 2,000 to 2,385 g. with a mean of 2,096 g. This does not seem to be an extreme variation. Four operators employed 2,000 g., while only two took more than 2,200 g.

For length of tempering period, the values ranged from 5 to 96 hours, with a mean of 28.7 hours. The 5-hour period was apparently used with Aerosol, which has been shown to reduce the length of temper from 18 to approximately five hours. If this short period be disregarded, the range becomes 16 to 96 hours, and the means 31.1 hours. Eight of the collaborators preferred periods between 16 and 22 hours.

The rate of feed to the break rolls varied from 37 to 74 seconds per 100 g. with the mean being 56 seconds. The optimum recommended by the Buhler company is 66.6 seconds. Four millers approached within five seconds of this value. Differences in feed rate, however, seemed to have little effect on the results.

(Continued on page 194)

Table 1—Preliminary Procedures for Preferred Method and Roll Spacings

(Arranged in order of decreasing total flour yield for the specified millings)

Collaborator number	Weight of sample	Length of temper	Rate of feed	Roll spacings: Breaks 1st	Breaks 2nd	Breaks 3rd	Reductions 1st	Reductions 2nd	Reductions 3rd
	grams	hrs.	secs.	in.	in.	in.	in.	in.	in.
9	[illegible]	96	37	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
3	[illegible]	21	58	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
10	[illegible]	72	48	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1	[illegible]	18	45	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
2	[illegible]	16	54	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
8	[illegible]	18	61	[illegible]	[illegible]	[illegible]			
4	[illegible]	17.5	74	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
5	[illegible]	18	66	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
6	[illegible]	15	51	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
11	[illegible]	5	66	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
7	[illegible]	17	73	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Minimum	[illegible]	5	37	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Maximum	[illegible]	96	74	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Mean	[illegible]	28.7	56	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

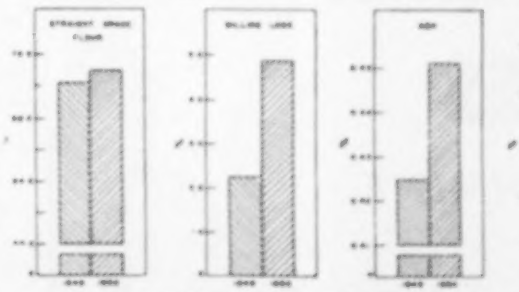

Figure 1. Comparative yields of straight grade flour, milling losses, and flour ash contents for nine identical Buhler mill operations in 1949 and 1950.

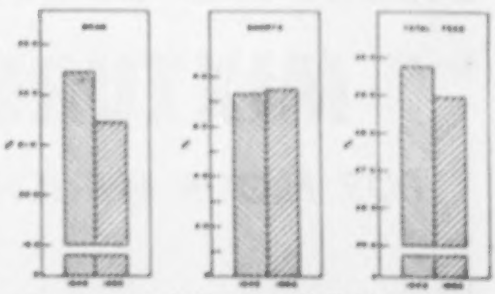

Figure 2. Comparative yields of bran, shorts, and total feed obtained by nine identical operations in 1949 and 1950.

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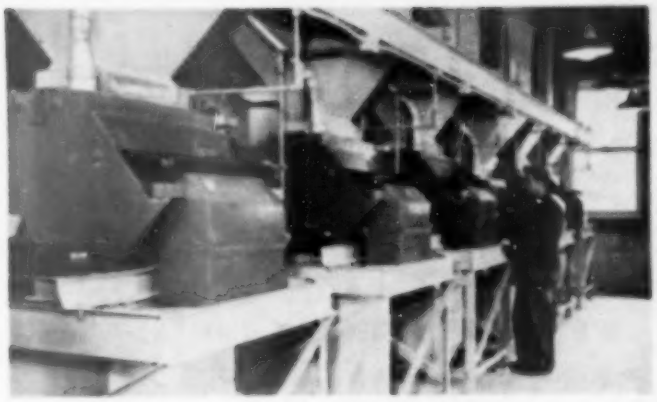


Shown above is a group of Richardson automatic scales which weigh all cleaned wheat out of the department.

J. E. Zvanovec, chief chemist at the Toledo mill of National Biscuit Co. (left), and L. E. "Ted" Collier, plant superintendent of the world's largest soft wheat mill, pictured in Mr. Collier's office during a discussion.

Taking Wheat to a Cleaning

New Grain Storage and Wheat Cleaning Department at Toledo Mill of National Biscuit Co. Ranked Among Nation's Best

THE wheat cleaning department in the Toledo mill of the National Biscuit Co. is believed by many millers who have seen it to be the most modern and efficient setup of its kind in the country. Operative millers and cereal chemists who attended the recent joint meeting of millers and chemists in Toledo had an opportunity to inspect the plant and that opinion was frequently expressed as the technical men of the milling industry were on the inspection tour.

Completion of the new wheat cleaning and conditioning department required about two years. All of the grain for the company's 18,000-sack mill is cleaned, blended and conditioned in the plant.

Building of the new department required the demolition of the original steel tanks and a 750,000-bu. wooden elevator which dated from about 1895 along with the original mill structure. The old wooden elevator was a fire hazard. Wooden structures, too, afford insect and rodent harborage not to be found in concrete and steel buildings.

To handle the cleaning and conditioning of wheat before milling operations, the latest equipment has been installed in the new wheat cleaning department. The equipment includes Hart-Carter Millerators, Day Auto-Clean filters, Entoleter scourer-aspirators, Hart-Carter disc separators and Richardson automatic scales. For conditioning, Flowraters have been installed for the automatic control of the water used.

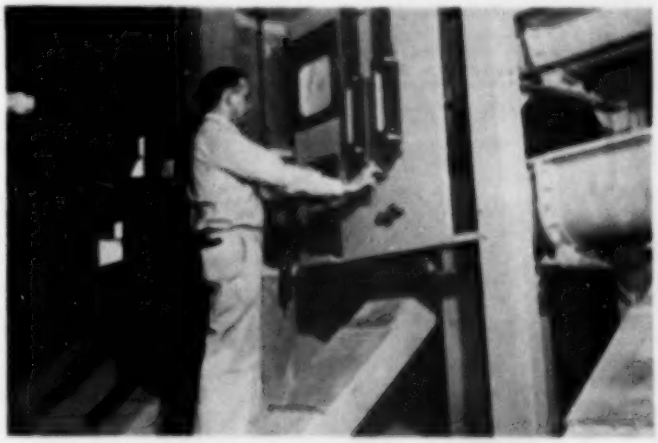
The wheat storage section, separate from the new 2-million-bu. storage elevator, is divided into 64 square bins with a total capacity of about 750,000 bu. It was necessary to install that number of bins so that a wide variety of wheats could be kept on hand for blending. Drawing of wheat from these bins is controlled by means of a special panel in the wheat cleaning department. The control is of the electric push-button type, insuring quick and efficient operation. All bins are equipped with interlocked Bindicators.

Belt conveyors under the wheat storage unit deliver the wheat to the cleaning department. In laying out the cleaning department, engineers planned it so that grain for each of the three units making up the 18,000-sack mill is cleaned, weighed and conditioned separately.

The conditioning sequence at the plant begins with a screw conveyor where steam and water are added to the cleaned wheat. A second mixing conveyor is used, while a third conveyor takes care of distributing the grain into the tempering bins. From the tempering bins, the wheat is drawn by Bulk-Flo conveyors and elevated for transfer to milling bins.

Typifying the most modern advances in mill design and equipment, a wide variety of new machinery has been installed in the Toledo mill. There are eight conveyor belts under the bins. Two of the belts are used for turning and conditioning the grain, and the remaining six are used in drawing wheat from the various tanks during the making up of a mill mix.

New machinery installed in the plant include 39 Hart-Carter disc separators, seven Hart-Carter Mill-



Tempering water flow is controlled by Flo-Raters. The picture above shows one of the Flo-Rater panels and recording meter with the tempering conveyors in the background.

The conveyor belts in the above picture bring the wheat from the bins in the 750,000-bu. wheat storage house into the cleaning department. The bins are of reinforced concrete construction.

At the head of the flow in the cleaning department are Hart-Carter Millerators. Seven of the machines are required to handle the load.

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erators, 24 Entoleter scourer-aspirators and 16 Day Auto-Clean dust filters.

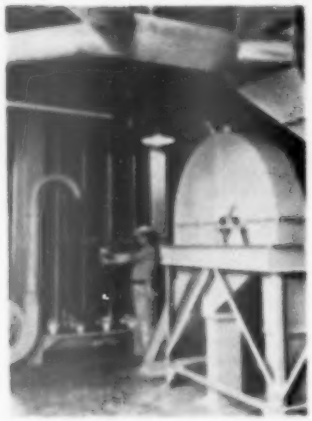
A total of 17 Richardson automatic scales are used in the installation. Six Flo-Rater meter panels control the flow of water to the tempering conveyors.

The mill is the largest soft wheat mill in the world. It serves all Nabisco bakeries east of Chicago and south of Atlanta and Houston. These include 20 cracker bakeries and 19 bread plants. The company has two other mills: one at Carthage, Mo., and a second at Cheney, Wash., but they are only about one tenth the capacity of the Toledo plant, which employs 205 workers. The Toledo mill grinds about 11 million bushels of wheat a year, most of it being bought in Ohio. The remainder comes from Michigan, Indiana, Illinois and other soft wheat states. Some hard wheat from the west is also ground.

The original mill and elevator were built in 1892 by the Marmon Manufacturing Co., predecessor of Nordyke & Marmon, which in turn was purchased by Allis-Chalmers Manufacturing Co. Milling capacity at the time the plant was built was equal to 6,500 sacks a day. The National Biscuit Co. bought the mill in 1926.

The flour is packed out in multiwall paper bags and a line of four St. Regis 632-PS packers take care of the mill's output. Three of the packers are in constant use, with the fourth as a "stand-by" packer for use in the event one of them should be taken out of operation for adjustment, repair, etc. All packers deliver to a conveyor belt which takes the flour to the loading dock.

The sacks come off the line in an almost end-to-end stream and a crew of eight loaders take the flour bags from the delivery chute at the box car door for stacking in the car. About 25 cars of flour are loaded out



All dust in the cleaning department is collected with Day Auto-Clean dust filters, one of which is shown in the picture.

Hart-Carter disc separators remove all cockle, oats and other foreign seeds from the wheat before it goes to the scouring machines.

All scouring and aspirating is done with Entoleter scourer-aspirators. The cleaning department is equipped with a battery of 24 machines to handle the wheat for the 10,000-sack mill.

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each day the mill operates at capacity.

The modernization project was started while Carl N. Arnold, now with the Acme-Evans Co., Indianapolis, was superintendent of the mill.

P. A. Kier is manager of the Toledo mill for the biscuit company. Present plant superintendent is L. E. "Ted" Collier, who also is national president of the Association of Operative Millers. J. E. Zvanovec is chief chemist at the Toledo plant.

—BREAK IN THE STAFF OF LIFE—

SPROUT-WALDRON ADDS ROLLER MILL EXPERT

MUNCY, PA.—Sprout, Waldron & Co., Inc., flour and feed mill machinery manufacturers, has announced that John Soars has joined its flour mill machinery department as a specialist on roller mill performance and operation.

An official of the company said that Mr. Soars is well qualified for this new position with Sprout-Waldron. He formerly was in charge of the company's roll corrugating service and later he operated his own roll grinding and corrugating business in Canada.

The announcement stated that Mr. Soars is available for consultation without obligation on roller mill operating problems. Inquiries should be addressed to him at the company's headquarters at Muncy, Pa.

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Sedimentation Test Measures Quality of Wheat Gluten

WASHINGTON—A rapid and simple sedimentation test to measure the bread-baking quality of wheat has been developed by cereal and bread specialists of the U.S. Department of Agriculture. The test measures both the quality and quantity of the gluten in wheat.

The development work was done under the Research and Marketing Act by the Grain Branch of the department's Production and Marketing Administration. Cooperating in the work were the Bureau of Plant Industry, Soils and Agricultural Engineering and various cereal and flour mill laboratories under contract with the department.

The test is based upon the fact that gluten in a water suspension swells enormously and takes up water rapidly when the proper concentration of lactic acid is added. In the test, a small sample of flour is obtained when the wheat is ground for two minutes. The ground flour is sifted and put into a water suspension in a graduated glass cylinder. Lactic acid is added. The level to which the swollen gluten settles after a given interval is measured. Both the quantity of the gluten and its quality, as shown by its ability to absorb water, are indicated quickly.

Test Checked by Laboratories

The new sedimentation test has been checked against milling and baking tests made on wheat from the 1947, 1948 and 1949 crops. The classes of wheat tried were hard red winter, hard red spring and white wheat. The tests were made at three commercial laboratories, a flour mill laboratory and the Grain Branch laboratories at the Agricultural Research Center, Beltsville, Md.

The following definite conclusions about the comparative tests are warranted at this time, Grain Branch officials say:

1. There is a close relation between sedimentation test indications and the bread-baking quality of wheat as judged by comparative loaf volume and baking scores obtained in experimental bread-baking tests.

2. The sedimentation test is a better indicator than the usual protein test of the inferior gluten quality (and consequent poor bread-baking quality) of such wheat varieties as Chiefkan and Red Chief. The protein test does not reflect differences in gluten quality.

3. The sedimentation test appears to be a better index of the bread-baking quality of wheat than the widely used "farinograph" test.

Test Simple, Easy to Use

Because of the simple equipment required, the new test can be used readily at places and under conditions where experimental milling and baking tests and the farinograph test are impracticable. For instance, wheat is inspected at about 150 points throughout the country by licensed grain inspectors. These men often inspect as many as 200 wheat sam-

ANALYSES
FLOUR, FEED, WHEAT
PROMPT ACCURATE LABORATORY SERVICE
THE RIO-WEST LABORATORIES

pies a day. Many of them inspect at small country points where expensive and technical equipment is out of the question. Few of them are trained in chemistry. They need a rapid, simple, economical, reliable test to determine the potential bread-baking quality of wheat. In addition, the test they need must give similar results when made by different inspectors. The sedimentation test meets these requirements.

Limitations to Technique

The new test has limitations. It should not be used to compare flours of different grades. It is not always a ready means of comparing flours produced by different experimental or commercial mills for the reason that various flours may show differences in granulation and possibly other physical differences.

Final data on the 1949-crop wheat tests now being finished appear to place the test in an even better light, in some respects, than those for the 1947 and 1948 crop years. Milling, baking and chemical tests are now being made under contract on soft red winter and soft white wheats grown east of the Rocky Mountains during 1950.

Specifications for the equipment required for the test and instructions for its operation have been compiled by the Grain Branch.

A progress report describing the test, its development and uses, is available at the Information Branch (Room 2608, Phone 5223), Production and Marketing Administration, U.S. Department of Agriculture, Washington 25, D.C.

Millstone Collection

A collection of millstones, belonging to Dr. W. S. Webb, University of Kentucky, is said to be the most notable collection in Kentucky and certainly the most notable in private ownership.

Dr. Webb, who has a millstone collection as one of his hobbies, tells a story of his search for millstones.

"I was looking for millstones in Jessamine County a few years ago. Someone directed me to an old man, named Uncle Henry, who had lived on one creek for 80 years. I found him on the porch of a crossroads store.

"I asked the old gentleman if he knew how I could find some millstones. 'Yes,' he replied. 'You go what millstones are at.'"

He once discovered a 2,800-lb. millstone half-buried on the bank of Kentucky River, at the mouth of Gilbert Creek in Anderson County. The farmer who owned it had sold the millstone to several collectors, but none had been able to take it away. By the terms of his sale, the farmer had been collecting over and over for the same millstone.

The farmer sold it to Dr. Webb for $20, but subject to the conditions he had tested and found true. The proviso was simple: Dr. Webb was to remove it at the first attempt, or forfeit the $20. The farmer explained, for the record, that he did not want his place cut up by repeated trips.

Dr. Webb accepted the terms, and handed over his $20. Then the millstone collector imagined he was a physicist, and figured out what a physicist would do under the circumstances.

Accordingly, he built a tripod of strong poles over the millstone, then raised it with a block-and-tackle. He dug two trenches to depress the hind wheels of his truck, backed it under the millstone, gently lowered the load, and pulled away—to the chagrined astonishment of the outdone farmer.

COMANCHE WHEAT RANKS HIGH IN S.W. TESTING

OKLAHOMA CITY — The Texas-Oklahoma Wheat Improvement Assn. recently conducted a series of baking tests, using 1,500 samples of wheat from Texas and Oklahoma farms, to determine the bread wheat variety best suited for production in the two states. The tests show, according to an association report, that Comanche wheat, even at relatively low protein levels, makes the best bakers flours.

There were 10 samples finally developed, five in each state, given every test commonly used in milling and baking laboratories. The idea was to furnish the information to the trade and to the farmers in order to further the quality of the grain grown in this area, which in two years' time has increased its plantings of desirable grain by 29% in Oklahoma, 26% in Texas, and has virtually eliminated undesirable wheat in several huge areas.

In a summary of the laboratory results and reports, it was found that Comanche consistently "has the longest mixing tolerance, the strongest gluten, the greatest flour yield and is tops as a bakers type flour."

With above average protein, Comanche will absorb up to 50% of the less desirable grains, and still produce an acceptable bakers flour.

Wichita and Westar ranked very closely in all the tests, with Wichita just a shade better because the sample contained 13% protein, compared with 12.4% in the Westar. It was impossible to get samples nearer together.

KEEPING FAITH WITH NATURE

NOW... MILLED WHITE RICE CAN MEET MODERN NUTRITIONAL DEMANDS

Nutritionists, Government authorities and cereal processors the world over will, we believe, welcome this Hoffmann-La Roche news. For until peoples of the great rice-eating nations can enjoy a state of health free from beriberi and other effects of malnutrition, world trade and international security will be deprived of a most essential guarantee. A nation cannot be BOTH productive and happy without good health. Now it can be both even if its people's principal staple food is milled white rice.

Enrichment of wheat flour, macaroni products and corn meals was a relatively simple problem which Roche chemists and technical experts helped to solve. However, the popular practice of washing or rinsing rice before cooking renders the usual type of enriching premix useless since the vitamin content dissolves in the water and is lost. As a leader in world production of vitamins, Hoffmann-La Roche looked for a means of handling this difficulty, found it, and its patented processes have been made available to the rice milling industry.

Going further, and to demonstrate conclusively that addition of lacking vitamins and minerals to a staple food cereal was a practicable and easy means of correcting dietary deficiencies, Hoffmann-La Roche joined with four other participants in making possible the greatest nutritional experiment* of all time. Involving 100,000 Philippine people, this experiment has furnished proof with which flour millers, bakers and other cereal processors can overcome the "doubting Thomases" of "enrichment."

Ask to see, and if you eat rice insist upon being served, the new "nutritionally improved" milled white rice carrying thiamine, niacin and iron at the same minimum per pound levels as enriched white wheat flour and corn products.

*The experiment is under the joint auspices of the Williams-Waterman Fund, Republic of the Philippines Department of Health, United States Public Health Service Rehabilitation Program, National Rice and Corn Corporation of the Philippines and Hoffmann-La Roche Inc. Preliminary reports published thus far have appeared in the Journal of Nutrition of August 1949, Journal of the Philippine Medical Association, November 1949, and the Rice Journal of April, 1950.

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Milling's Golden Era

Development of the Dust Collector

By W. D. Gray

SOMETIMES, in crossing a wide but shallow stream, we find stones sticking up above the water. Although at irregular distances from one another, they often answer the purpose of stepping stones, so that we can cross the stream dryshod; and, in crossing, we simply give our attention to the stones that we step on, without paying any attention to the hundreds of smaller stones that lie between.

So it must be in considering the question of the apparatus that has been used to catch the dust coming from the purifiers from the time of the introduction of the purifier up to the present time.

We cannot notice and describe only the machines that have been useful until displaced by something better. When the best that we have is displaced by something better it becomes a real stepping-stone of improvement in the trade. But I shall make no mention of the many hundreds of appliances that were used for a short time, only to be abandoned when anything like a scientific test was applied.

In setting up the first purifiers it became necessary to find some place into which to blow the dust-laden air. The practice was to find a space, if possible, in the upper story of the mill, and blow through long wooden pipes to this room. In the outside wall of the dust-room the builder would usually remove the window sash and make a frame with slats pitching to the outside to keep out the rain, and also to let the air and some of the dust escape. There was no difficulty in recognizing a flour mill as far as you could see it, for the outside of the slat window was usually covered with flour, as was often the case with the whole side of the mill. But in those days it was not so much a question of reducing invisible loss, as of making patent flour; the profits on patent flour being so great that the matter of taking a few more pounds to make a barrel was of little consequence. The term "invisible loss" was hardly appreciated.

EDITOR'S NOTE: The accompanying article is the 12th in a series which originally appeared in The Northwestern Miller 50 years ago. The author was a leading milling engineer of his time and deals with the developments in milling equipment from 1875 through 1900.

Occasionally the miller would go into the dust-room to clean it out, and either put the dust into the feed or work it over into low grade flour. By way of variation, he would occasionally venture in with an open light, when the roof of the mill would be raised. Sometimes the mill burned down; and this particular miller did not try the experiment the second time. Fig. 1 will fairly illustrate this

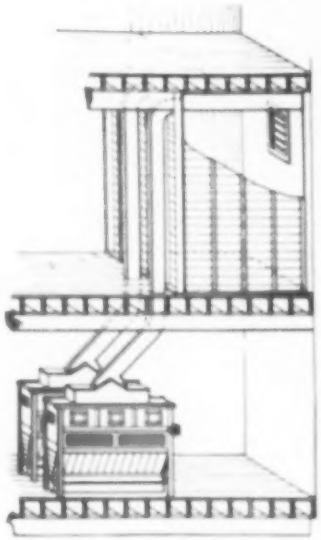

Figure 1

type of a dust room, which was usually large enough so that all the purifiers in the mill were blown into it.

A slight change was soon made in

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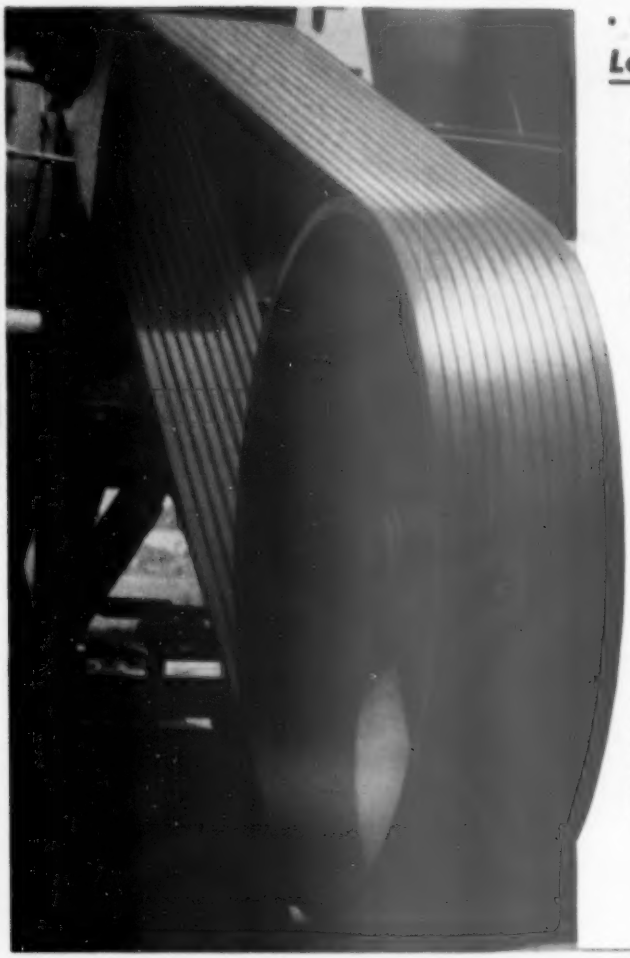

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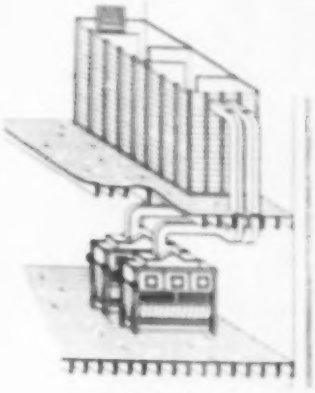

Figure 2

the construction, the room being oblong and the purifiers being blown in at one end, while the regulation slat window was at the other end of the room; see Fig. 2. Between these two points were partitions perhaps two-thirds across the width of the room. They were set zigzag so that they would form breaks and the air would eddy around them, so that more dust lodged in the room than in Fig. 1.

The most important point in either of these dust-rooms was to have them large enough. The larger they were and the larger the vent the more dust would be caught; but this point was often lost sight of, especially as it was not always possible to get the required space.

There came a real improvement, see Fig. 3, in the way of a room having its sides covered with some kind of light, open cloth, and the

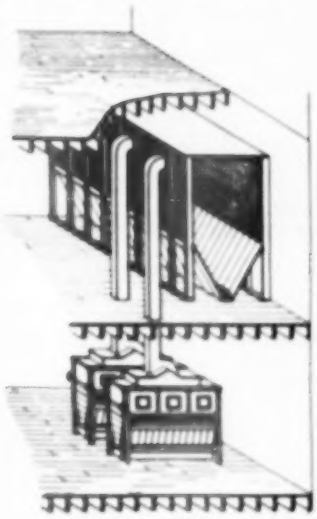

Figure 3

bottom hoppered, or gathered to a conveyor, or conveyors, depending on the width of the room, running its whole length. This dust-room had the advantage of being kept clean by conveyors; but it usually had the disadvantage of having too little cloth to give the purifiers free vent. Its good work, therefore, depended somewhat upon the miller's going around at regular intervals and jarring its sides to clean the cloth. The stock was often so soft that it would hang to the gatherers, and had to be jarred off. Of course, this made the feed from this room to the mill irregular and would make the grade of flour, usually low grade that it was going into, irregular. In fact, it would often choke the conveyor; but on the whole it was an improvement on the other rooms as it saved more of the dust and made the mill clean, both outside and in. If properly looked after it worked very well. It also avoided the necessity for the miller going into it with lights.

The next improvement took the form of a machine more than of a room; see Fig. 4. Its lower part was practically the same as the last, but the great improvement was its serrated sides. These serrations were usually from 24 to 36 in. deep. So an immense amount of cloth was got into a small space. The more cloth surface, the greater the capacity, and the better vent was had for the purifiers. It will be seen that the air came in from the bottom, and the tendency was to keep the dust up.

Another improvement was the adding of a box or air-trunk on top of the dust-room, see Fig. 5, and carrying the pipes from the purifiers and discharging them into this trunk, the force of air coming down helping to keep the cloth clean. This was found to be quite an improvement. Of course, it was necessary to occasionally jar the sides of this room to keep the cloth clean. This was really the standard dust-room for quite a while, and answered the purpose very well especially after automatic hammers to jar the side of the room at regular intervals were applied.

But all these rooms had the disadvantage of occupying a great deal of valuable space; and it was this one thing as much as anything else that stimulated inventors to get something that would answer the pur-

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pose better, if possible, and take less room.

Then came what was really a machine, see Fig. 6, and one was intended for each purifier, or a larger one for two purifiers. This machine was round in form and had the funnel-shaped hopper in place of the conveyor, the serrated sides and the air space on top with the air current going downward, in principle just the same. It was more compact in form, but it was never so generally used as the others, so that it would be safe to say that it was little or no improvement.

Following this there came the Washburn dust-room, see Fig 7. It got its name from the fact that Mr. Washburn received a patent on the machine. This shows that he gave a good deal of his time, at this period of his life, to the details of milling and milling machinery. The first machine or dust-room of this type was built at the time the first roller mill was built, the Washburn experimental mill, described in a former article.

At the time that mill was planned and built, drawings for this dust room were made. Of course, it was improved to some extent later. The principle was radically different from any of the others described. There are two compartments, one above the other, the division being made by a partition of serrated cloth, usually flannel, hung loosely on a frame that could be jarred by automatic hammers to keep it clean, the purifiers blowing into the lower compartment, and the dust dropping into two conveyors to take it away just as fast as caught. In the compartment over the cloth there was attached a large exhaust fan to suck through the cloth and blow the pure air out of the mill, or in some cases

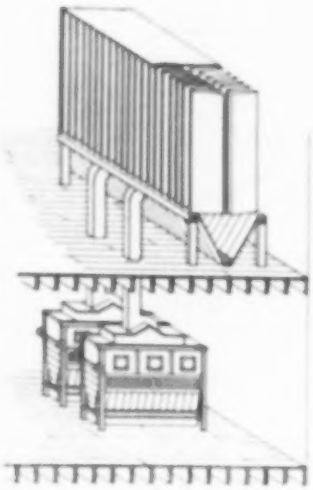

Figure 4

exhaust it into the mill. The exhaust fan had to have a little larger capacity than all the purifier fans combined that were blowing into it. The dust-room was often arranged so that part of it could be shut off automati-

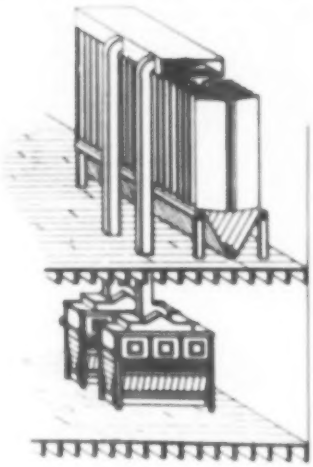

Figure 5

cally, and the cloth thoroughly cleaned and the dust permitted to settle before going into use again. The room was a real improvement. It caught nearly all the dust; and many

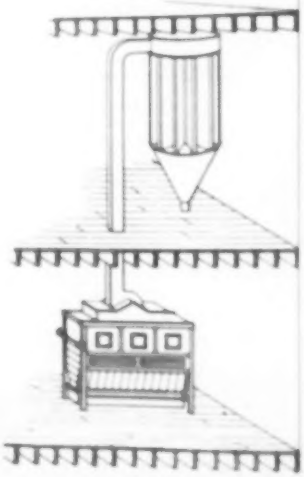

Figure 6

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A typical grain elevator of that period.

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● Sixty-nine years ago when The DAY Company first started designing and building dust control systems, things were much different than they are today. That was a long time ago, however . . .

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The experience gained by The DAY Company in engineering, manufacturing and installing dust control systems for mills and elevators since 1881 is of great importance to you. It means that when you call upon DAY, you benefit from that experience and the vast amount of knowledge gained over more than 69 years.

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of the large mills, especially in Minneapolis, put them in and used them for a number of years. There are a few of them in use yet in this country.

The bad feature of this machine was that it took a good deal of space. There was usually room provided for it in the upper story, and often there was a cupola built on the roof for this purpose. This necessarily made the blow-spouts long and expensive; but the power consumed by the large exhaust fan was the most serious expense and difficulty, as millers after adding the machine, if their power was limited, had to reduce their capacity. Consequently, after serving for a few years, it was put aside to make room for the old Prinz dust collector.

This was really the first dust collector that came near to being perfect. A glance at Fig. 8 will show the principle upon which it worked. It was a serrated cylinder enclosed in a case. The serrations were covered with a specially made light flannel cloth. The air was blown to the center of the cylinder. Under the center of this cylinder was a small conveyor for the purpose of receiving the dust and conveying it to one side and out of the machine. This cylinder was turned by a ratchet and pawl, and when the cylinder was at rest one section of the cloth was cut off from the air pressure, and at the same time a hammer jarred this section of the cloth. This section was subjected to a slight reverse air current, causing the cloth to be almost perfectly cleaned. Then the cylinder was turned to the next section. The reverse air current in this machine was the valuable feature of it, but to get the full benefit of it, the machine had to be well made, and the dead air chamber had to be perfect, and this was not always done, but this machine could well be considered a success both mechanically and financially, as there were thousands of them made, and it went into general use. It was manufactured by the Milwaukee Dust Collector Co., which had collected a lot of patents from various owners, and paying, in the aggregate, about 20% royalty on the list price. The machine proved to be a good thing for the miller that bought it, for the company that manufactured it and the man that received the royalty.

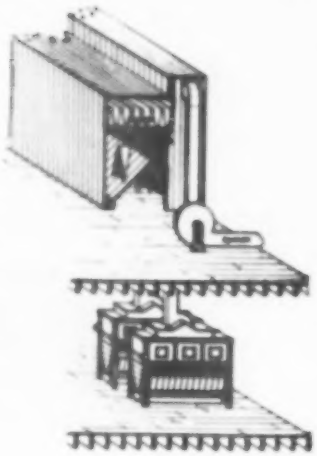

Figure 7

In due time the suit was decided by Judges Dyer and Gresham against the Dust Collector Co. All that the complainants could get was the money in the hands of the court; as it ruined the defendants.

Having the machine on hand, the parties interested in the patents formed a company and arranged with George T. Smith Purifier Co. to build the machines for them at a certain percentage over cost, the profits to go to the new company; but like everything that came under the influence of the Smith company, it soon withered and died. There were no profits, the new company never received one cent, and, in fact, never even a statement of the business. Worse than that, the machine was so badly manufactured that it gave poor satisfaction, and set millers to looking for something else. The machine properly made would not be bad even for today, but the one that the Smith company turned out caused millers to look for something without cloth. This they found in the Cyclone, which will be touched upon in the next article in this series.

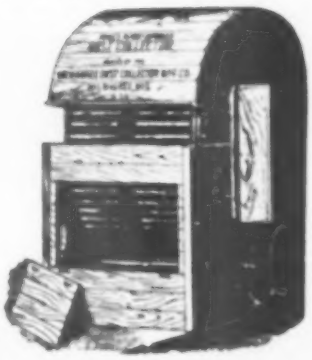

Figure 8

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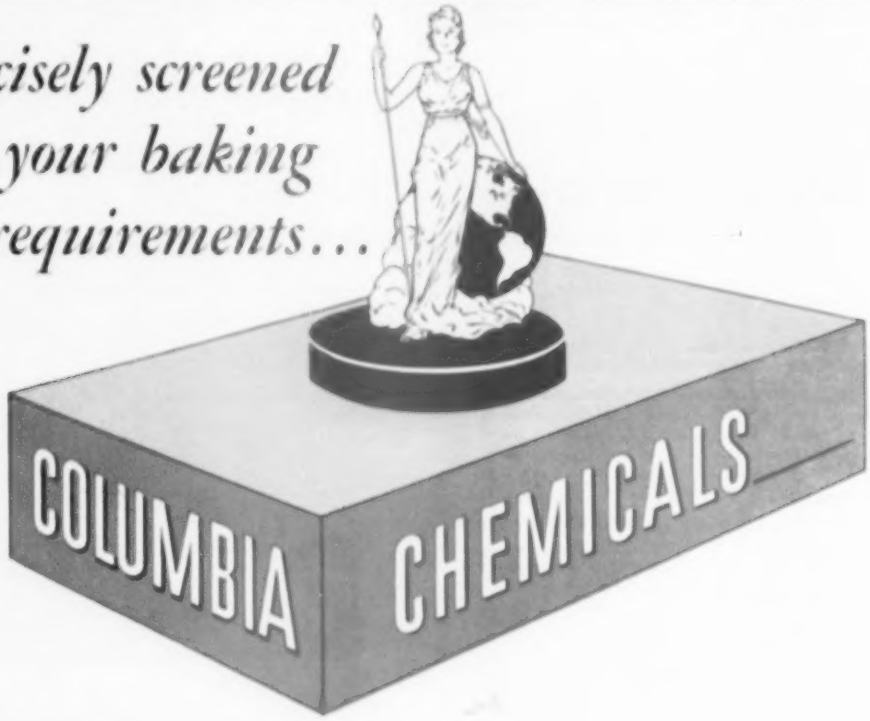

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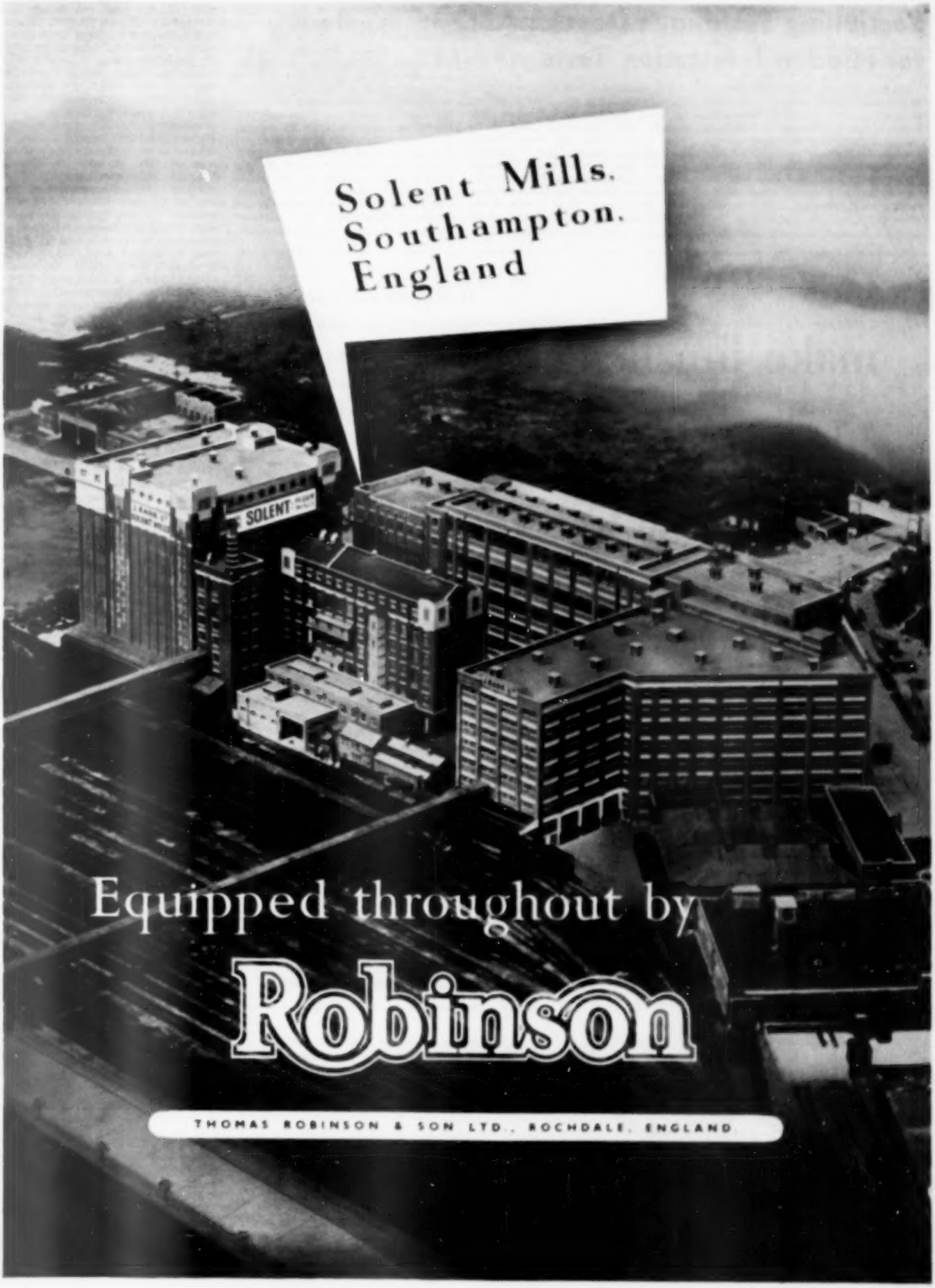
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Sectioning Technique Developed for Hidden Infestation Tests

MANHATTAN, KANSAS—Dr. L. L. Lyon of the University of Wichita Foundation for Industrial Research, reported on a method of detecting hidden infestation in wheat at the recent Tri-Section meeting of the American Association of Cereal Chemists. The method also was described in the October issue of the foundation's "News Letter," as follows:

The determination of hidden or internal insects in wheat is a subject of vital interest to industries that handle this important grain crop. For years wheat has been graded according to the number of external insects that it contains. However, more recently considerable thought has been given to the fact that perhaps there may be as many, if not more, insects actually buried inside the wheat kernels or berries than are present externally in the bulk of the grain.

This increased interest in insect infestation resulted from the seizure in early 1949 by the Food and Drug Administration of flour on the basis of insect fragment count. However, the mill in which this flour was produced was able to show by government inspection that it was sanitary and that the flour had been made from wheat that had been officially graded as No. 1 with no notation of weevils being present. This indicated that undoubtedly the infestation was inside the wheat kernels. It also emphasized the need for determining the extent of such internal infestation and for a study of its relationship to the insect fragment count of the resulting flour.

This so-called hidden infestation has been very difficult to determine quantitatively and the methods which have been suggested have been rather complex. About a year ago the Kansas Industrial Development Commission recognized that this problem was of vital interest to Kansas. Through the sponsorship of this Commission and the cooperation of several of the flour mills in this area, methods of determining hidden insect infestation in wheat have been investigated by the foundation. It was hoped that a method could be developed that would be simple enough that an evaluation of the infestation could be made without the use of the facilities of a chemical laboratory.

The reasons for wanting a simple type of determination are:

1. The large number of samples of wheat that need to be investigated each year make any method that is time consuming out of the question.
2. The methods should not be expensive for the same reason.
3. The method should be capable of being performed wherever wheat is stored, such as farm storage bins, line elevators, terminal elevators, etc.
4. The method should be sufficiently rapid to permit the ultimate users of wheat to investigate each carload purchased within a short time so that they can evaluate the infestation of that particular car.

A method of determining hidden insect infestation in wheat has been developed by the foundation that meets the requirements listed above. This method is based upon the premise that if the interior of the wheat berry could be exposed to view, its visual examination should reveal any internal infestation due to insects. The means by which a large number of wheat kernels can be examined internally is accomplished by the following procedure:

1. Preparation of a 4 by 4 in. aluminum plate with a thin coating of ordinary sealing wax evenly distributed over its surface.
2. Spread 20 grams of wheat evenly over the surface of the sealing wax and then heat on a hot plate.
3. When the sealing wax has softened, press the wheat into the sealing wax with a spatula and allow to cool.
4. The wheat kernels are sectioned by sanding away the top half of the wheat that is embedded in the sealing wax. Various types of disc and power sanders or, if necessary, hand sanding can be used for this operation.
5. Blow or brush away the excess dust and flour from the plate.
6. Examine the plate under ultraviolet light for fluorescent kernels.
7. Examine the plate under ordinary light for wheat kernels that contain cavities.

By this technique wheat kernels can be sectioned and examined for insect infestation easily and rapidly. Many times it is possible to see larvae buried in the endosperm of the wheat kernel when examining

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the plate under ultra-violet and white light. The excreta of the insects is brilliantly fluorescent under ultra-violet light and can be easily detected. However, depending upon the moisture of the wheat and the life cycle of the insect this fluorescent material may or may not be present. The cavities where the insect resides are very apparent upon examination under ordinary light. Thus, the combination of examinations under ultra-violet and ordinary white light enables the investigator to form an opinion within 20 to 30 seconds as to the infestation of the wheat. It is believed at the present time that the examination of 20 grams (1 plate) gives a rough idea as to whether the wheat is badly infested. However, in order to determine whether the wheat is usable for the manufacture of flour that must meet rigid specifications, examination of at least 100 grains (five plates) is felt to be necessary. Even with the examination of five plates the total examination time for one wheat does not exceed 15 minutes.

Thousands of sample plates of wheat of the 1949-1950 wheat crops have been examined. These wheat samples were kindly furnished by the following concerns: General Mills, Inc., Wichita, Kansas; the Wichita Flour Mills; Kansas Milling Co.; Consolidated Flour Mills Co.; the Rodney Milling Co., and the U.S. Department of Agriculture, Bureau of Entomology at Hutchinson, Kansas.

From the experience gained to date with this method, good wheats are those that contain less than three infested kernels in 100 grams of wheat. One hundred grams of wheat usually contain between 2,000 and 3,000 kernels. An average wheat may contain as high as six infected kernels per 100 gram sample. Poor wheats may contain as high as 10 infested kernels and very poor wheats contain more than 10 per 100 grams.

In general, those wheats with a good classification will produce a flour that has less than five fragments in 50 grams of flour. Since these fragments are microscopic in size, a count this low actually means that the flour has been carefully made and excellent wheat has been used in its manufacture. Average wheats will produce a flour with a fragment count of under 15 while poor wheats will give higher fragment counts.

These figures on fragment counts are only relative and will vary from mill to mill due to different milling and cleaning systems. It has been definitely proven that by and large the great majority of the fragments found in a wheat flour are due to insect infestation in the wheat and not due to faulty sanitation of the flour mills.

This technique of sectioning wheat is useful for other purposes besides determining hidden insect infestation. Wheat that is considered dead (with low germination) does not have the characteristic purple fluorescence under ultra-violet light. Such a wheat, when examined under ultra-violet light, will show many kernels that have a brown color and those kernels, for some reason, have lost their viability. Certain distinctive wheat varieties can be recognized more easily when the wheat is sectioned.

The method is so simple and inexpensive that large numbers of samples can be investigated at a relatively low cost and it is believed that it will be of great value to those industries that are concerned with the storage and use of wheat.

Advantages of Cloth Filters for Collecting Mill Dusts

By Roy E. Gorgen
The Day Company

DUST separators are vital to the milling industry, whether they terminate a dust control installation or separate the dust from grain-cleaning machines or from hammermills. Their function is to remove from the airstream the dust conveyed to them from the fan and piping systems.

Dust control systems and dust separators are required for the following reasons:

1. To aspirate machines requiring air for process.
2. Minimize product loss.
3. Reduce fire and explosion hazards.
4. Improve working conditions, housekeeping and labor relations.
5. Eliminate neighborhood dust nuisances.
6. Cut heating costs by recirculating cleaned air.

Let us, for the moment, consider the various types of dust separators available to the milling industry, their applications and characteristics:

Centrifugal Type (commonly called "cyclones"): These vary in size from large single units down to batteries of very small diameter units. The primary advantages of this type of

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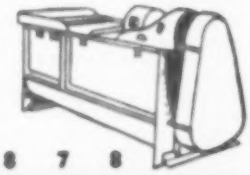

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separator are low first cost and low maintenance cost. The main disadvantage (and it is a very important one) is the fact that none of them are so efficient that the finer dust particles do not escape. Usually, dust particles finer than 20 microns are not separated in centrifugal separators. In all cases, the air from cyclone type separators should be exhausted to atmosphere, as the fine dust particles are the most dangerous from an explosive hazard.

Wet Type Separators. There are many types of scrubbers used primarily in automotive plants, foundries, etc. As they have no practical application in flour mills, we will not dwell on this type except to say that the efficiency on most types of dust is rather high, but there are three distinct disadvantages; the first being the disposal of sludges; the second, the wasting of considerable quantities of water, and the third, the danger from freezing in most parts of the country.

EDITOR'S NOTE: The accompanying article is the text of an address delivered by Mr. Gorgen at the annual Fall convention of District 9, Association of Operative Millers, held in Seattle, Oct. 14, 1950.

Electrostatic Precipitators. The electrostatic type of dust separator is not designed for large concentrations of dust but, as a secondary cleaner, it is the most efficient type, as it removes even the finest of dust particles. It is not applicable to the milling industry, however, due to the danger of explosion in case of short circuit. Another objection to this type of cleaner is the very high first cost.

Cloth Filters. We now come to the type of separator creating a great deal of interest in the milling field today—the cloth filter. The reason for this interest is manyfold—the most important ones being minimizing product loss, improving working conditions, and eliminating dust nuisances. Please notice that these reasons are three of the same reasons for putting in dust control systems in the first place.

That dust filters are not new is a well-known fact, as they have been available for some 40 years. With the exception of, possibly, the old rotary type, the other filters (mostly rapping type) on the market were designed and primarily applied to industries such as foundries, cement plants, etc., where intermittant operation was satisfactory. Filters for the milling industry, however, must give automatic continuous service with constant air volumes. This is perhaps one of the main reasons the milling industry lagged behind others in the use of these filters created primarily for intermittant service. Such filters do not lend themselves too well to continuous automatic duty, as it is necessary to shut off part of the unit while cleaning the tubes, resulting in varying air volumes.

The Hersey reverse jet cleaning type of filter seems to have met the needs of the milling industry, although some of the first ones built were not too successful due to mechanical and design difficulties.

Due to the gentle cleaning tube action of this type, better filter media are used and about five times as much air can be cleaned per square foot of cloth, when compared to a rapping type filter. This results in more effective filtering, yet allows the use of smaller units.

Choice of Pressure or Vacuum

Filters, whether they be reverse jet cleaning type or others, can be put on pressure, where the material and air passes through the fan and then into the filter, or on vacuum, where the material and air go first to the filter and then are air to the fan.

The only good reason for putting a filter on vacuum is that the material does not pass through the fan. The advantages of a filter on pressure, however, overbalance this in most cases. On pressure units located within the mill where air is to be recirculated, no housing is required, thereby lowering the original cost and simplifying maintenance, as all moving parts are easily accessible. Even if housed, inspection can take place while the unit is in operation without breaking the suction on the system. This is important in plants operating on a 24-hour schedule.

In some cases (a hammermill, for example) a fan is furnished as an integral part of the machine. It can be utilized with a pressure filter, thus eliminating the need for an auxiliary blower.

Another important advantage of the AC filter on pressure is the fact that several fans handling distinctly different products can discharge into

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the same filter equipped with a split header and yet return each dust without mixing.

Rigid Housing Needed for Vacuum

A housed filter on pressure does not require as heavy or costly a housing as when on vacuum. A vacuum unit, to keep from collapsing, must be able to withstand about one half a pound per square inch—this requires a strong, well-designed and reinforced housing.

About three years ago, the Day Company designed and placed on the market their automatic continuous Type AC filter, using the reverse jet cleaning principle through an agreement with Mr. Hersey. Since that time, over 100 installations have been made in flour mills and some of these are, we feel, of vital interest to you millers.

Let's first discuss grain cleaning houses. Within the last year or two, there has been a desire to clean up these areas and, at the same time, secure better aspiration on the grain-cleaning machines. We have recently installed several central suction systems for grain-cleaning houses where all of the fan wheels on the cleaning machines were removed and suction connected into a central trunk line terminating in a fan which, in turn, discharged into Day filters.

The engineering on such a system must be carefully handled so that the aspiration on any one machine can be varied without affecting the air on other machines connected into the same system. Also, proper design is essential so that dust conveying velocities are maintained even though the air on several machines is cut down simultaneously. If not properly engineered, the adjustment of the air on any machine may affect the aspiration on all the others or may result in the settling of material in the trunk lines, due to insufficient air.

We have installed filters to handle grain dust in elevators. If an elevator, however, is so located that dust discharged from centrifugal separators is not objectionable, we recommend their use because of lower first cost and the fact that elevator dust is of little value.

In the flour mill proper, there are many practical uses for filters; one of which is the roll stands. The air exhausted from rolls is warm and moist so care must be taken in the location of any cloth filter used on this application so as to avoid condensation. In several instances, Day filters have been installed so as to exhaust from the filter to atmosphere or back into the mill or both. This tends to control heat and moisture conditions within the mill building.

Purifier Dust Easiest to Filter

Purifier dust is perhaps the easiest mill dust to remove. Even centrifugal separators do a rather satisfactory job on this application but, in all cases, the air should be discharged to atmosphere. To recirculate this heated air within the mill requires filtering.

On all other mill applications where flour dust is handled (dust control systems, for instance) filters should be used, as this dust is very fine and is of considerable value.

Pneumatic conveying in mills is moving forward. So far, there has been more talk than action in this regard, although there are now several mills at least partially using this method. In conveying, there are large masses of material per cubic foot of air handled. In such cases, we recommend the use of a pre-cleaner for removing the bulk of the product and then a filter for final cleanup. This is also true of hammermill applications. The volume of air handled by hammermills varies greatly, depending upon the volume and the type of product being ground. For this reason, it is difficult to select a centrifugal separator which will efficiently clean the airstream over this wide range. In addition, the fact that a hammermill stream contains a large percentage of fines, a filter is required as a secondary cleaner. One customer claims his filter will pay for itself in less than one year by recovering products formerly discharged from his cyclone. He has recently purchased a second filter for a similar application.

Applications in Feed Mills

Filters are a must in feed mills and some of our most important installations are in the large feed mills in connection with material receiving, mixing, grinding, weighing, storing, bagging and handling in general.

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James J. Bichler

A-C VETERAN—James J. Bichler, consulting engineer in the grain and chemical milling section of the Allis-Chalmers Mfg. Co., Milwaukee, is one of five employees recently completing 50 years of service with the company. The veterans were presented with gold watches by Walter Geist, president of the company. Mr. Bichler entered the employ of A-C in 1900 as a drafting apprentice in the flour mill department under W. D. Gray, inventor of the noiseless belt roller mill. Mr. Bichler has supervised plant layouts for large mills built by his company all over the world.

HOFFMAN FIRM INTRODUCES PORTABLE VACUUM CLEANER

NEW YORK—A small, portable vacuum cleaner, incorporating the heavy-duty advantages of larger machines, has been added to the "Hoffco-Vac" line of portable units manufactured by the air appliance division of the U.S. Hoffman Machinery Corp., New York.

Identified as the Hoffco-Vac No. 15, the new cleaner is a 1½ h.p. machine which will operate one 35-ft. length of cleaning hose. The machine is 21½ in. wide, 40½ in. in length and 43½ in. high.

Complete details on construction and operation of the new unit are contained in Bulletin A-814, which may be obtained by addressing the air appliance division of the U.S. Hoffman Machinery Corp., 105 Fourth Avenue, New York 3, N.Y. Hoffman sales engineers throughout the country will handle marketing of the Hoffco-Vac No. 15 along with other Hoffman portable and stationary vacuum cleaning equipment.

—NEWS IN THE STATE OF LIFE—

PLANT SUPERINTENDENT

CHICAGO—Appointment of James W. Lucas as superintendent of the Mt. Pleasant, Tenn., plant of Victor Chemical Works was announced recently by Rothe Weigle, president. He succeeds Floyd B. McCoy.

Buhler Mill Study

(Continued from page 14)

The spacings in decimals of an inch between the six pairs of rolls are shown in Table I. Substantial variations were found in the spacings used by the different operators, particularly for the break rolls. The average spacing was greatest for the first break, but there was little difference between the second and third breaks. For the reduction rolls, average differences were slight with closer spacing as the tail of the mill is approached, as one would expect. One set of values for the reductions is missing because the gauge used by this operator was too short to measure reduction roll spacings. Probably the uniformity in roll spacings is as great as could be expected. No doubt some of the variability in the results is caused by difficulty in accurately estimating the actual space between the rolls. The greatest differences were in the third break roll spacings, which varied from .0012 to .0100 inch. This may be due to efforts to properly clean up the bran.

Tempered wheat moisture. The final wheat moisture values preferred by each collaborator varied from 13 to 17%. The average moisture was 15.8%, which is slightly higher than the 15% recommended by the Buhler company. There appears to be little adjustment required in the moisture content at which these samples were milled.

Flour yields. For break flours, minimum and maximum values were 7.8 and 21.1% for the preferred method and 5.9 and 20% for the specified method, respectively. For reduction

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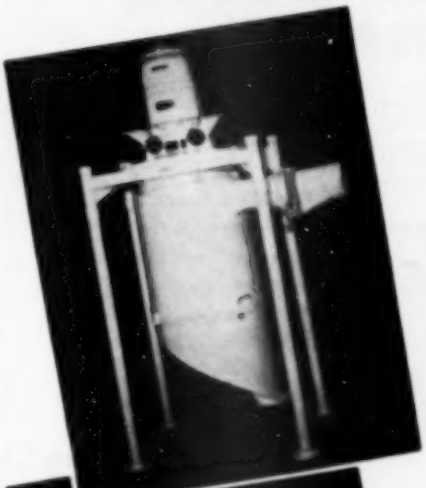

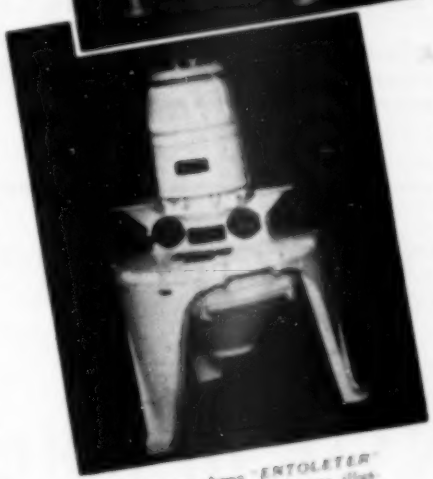

Top view shows "ENTOLETER" Scourer-Aspirator. Lower illustration shows "ENTOLETER" Insect Destroyer

Modern mill sanitation requires *continuous* protection from insect infestation and insect fragments. Quoting from a recent article:

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The chief chemist of a well known milling concern gave it a tryout . . . a short time later ordered five more units. Another prominent concern put the Universal to a test . . . liked it so well they ordered another instrument.

- The Universal gives direct moisture percentage readings without charts or mathematical calculations on flour, feed and wheat, both dry and tempered.
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flours corresponding minimum and maximum yields were 45 and 57.4% for the preferred method and 46.4 and 57.5% for the specified method. The means were, for the break flours 15.4% for the preferred and 16.1% for the specified method, and for the reduction flours 52% for the preferred and 51.3% for the specified method. Comparisons of yields of total flour, feed, shorts and bran obtained by the two milling methods are provided in Table 2. The data are arranged in order of decreasing total flour yield for the specified method. The total flour yields for both methods were very similar, and evidently the specifications for control of millroom conditions and operating details had no effect on yield. The range is approximately 59.2 to 71%, and the average yield is 67.7%. No significant relation between yields obtained by the methods is apparent, but operator No. 7 reported the lowest results by both procedures.

Feed yields. Bran yields probably did not differ significantly between methods, but the variation in yield was greater under the specified conditions, the coefficients of variation being 12.8 and 14.8% respectively. Individual yields differed greatly as shown in the minimum and maximum values. The cause of this lack of uniformity lies outside the conditions specified in this project. If the data of miller No. 11 be disregarded, the range is reduced to 15.9 to 22.6% for the specified method.

For shorts, also, the results obtained by both methods were very similar, with no significant differences between methods, but there is greater variability among mills than for bran yields—3.4 to 16.3% for example in the preferred method, nearly 500%! The coefficients of variation are extremely high. For total feed, the methods give essentially similar results, and no advantage in using the specified method is apparent. Large differences in individual yields are evident and show that differences in yields of bran and shorts were not compensating.

Milling loss and flour composition. Table 3 shows the milling losses, which are the differences between total recovery of products and weight of wheat milled. Much of this loss can reasonably be ascribed to moisture loss during milling, especially during sifting operations. Surprisingly enough, the average loss is identical for both methods. The variability in the preferred method is very much larger, the coefficients of variation being 71 and 48.7%. This shows that milling under the specified conditions significantly reduced the variability between laboratories, although it did not reduce the average loss.

Essentially ash and protein content were not affected by differences in mill operations and conditions. Means are identical, but the variability was slightly less for the specified method.

Comparisons between the 1949 and 1950 studies. Some comparisons were made between the 1949 and 1950 results obtained by nine collaborators common to both studies each using his preferred method. These comparisons led to the following conclusions. Greater uniformity is now found in the quantity of wheat employed for milling, the range between minima and maxima being 826 g. and 385 g. for the 1949 and 1950 millings respectively, with corresponding means of 2,202 and 2,088 g. For length of tempering period, the ranges are 224 and 80 hours, with almost identical means (18.1 and 17.8 hours) provided the two extreme values of 240 and 96 hours are omitted. There is less variability in the length of tempering period this year, but if the extremes are disregarded the ranges are equal for booth years (six hours). Incidentally, the extremes for both years are found in the same laboratory. The various rates of feed as well as the mean are the same for both years, and variations in the final wheat moisture content are relatively minor, with means of 15.6 and 15.8% for 1949 and 1950 respectively.

Fig. 1 represents the average yields of total or straight grade flour, the milling loss, and flour ash content for the nine collaborators who participated in both studies. The flour yields were very similar, but the milling loss and ash were higher in 1950. Greater variability in ash content was also found in 1950. Fig. 2 provides comparisons for the yields of bran, shorts, and total feed. The bran yield tended to be slightly lower in 1950, while the shorts values were approximately identical. For total feed, the difference is relatively minor.

Conclusions

The yields of flour, bran, and shorts were not significantly affected by the milling method employed. For milling loss, although both methods yielded identical results, the data were more consistent for the specified method. Ash and protein content were not affected by the method employed. Apparently the temperature and humidity levels employed in the operators' preferred procedures, as well as other operational details, do not deviate enough from those in the specified method to significantly influence the results. There is a tendency toward more uniformity in some details of operational procedure in the present study as contrasted with a somewhat similar study in 1949, which included the same nine millers.

Acknowledgments

The chairman wishes to express his appreciation to the following members of the committee: T. R.

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Aitken, J. E. Anderson, E. G. Bayfield, Lawrence Biff, R. K. Larmour, Edward F. Seeberg and Stewart White. L. D. Sibbitt is responsible for summarizing the data and preparing the questionnaire, tables and figures.

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Table 1—Comparative Milling Data Obtained From Samples Milled by Preferred and Specified Methods

Collaborator number	Total flour yield		Break		Break flour yield shorts		Total	
	Pref.	Spec.	Pref.	Spec.	Pref.	Spec.	Pref.	Spec.
	%	%	%	%	%	%	%	%
8	68.3	73.1	22.0	20.8	8.0	8.3	30.0	29.1
2	70.9	71.0	21.8	22.1	5.4	6.9	28.0	29.0
10	70.8	70.7	21.4	19.2	5.8	8.1	28.7	25.3
1	73.3	73.4	21.1	22.3	5.8	4.9	25.9	26.9
7	68.2	70.8	24.7	17.8	9.3	13.5	29.0	18.3
4	68.7	68.9	21.8	21.7	5.5	4.5	26.8	26.2
6	69.7	67.5	19.8	17.6	7.8	8.9	25.8	26.5
9	62.2	67.3	16.4	15.8	8.0	13.2	24.4	27.5
3	69.9	68.1	21.3	20.9	4.9	5.2	26.9	25.5
11	65.1	65.6	27.2	27.2	6.9	7.2	34.1	34.1
5	58.6	58.2	16.8	22.8	16.1	12.1	26.2	27.7
Minimum	58.6	58.2	16.4	15.8	4.4	4.5	25.8	25.8
Maximum	73.3	73.1	27.2	27.2	16.2	15.1	34.1	37.7
Mean	67.80	67.77	21.11	20.72	8.06	7.18	28.97	27.49
CV %*	5.48	5.11	13.78	14.84	44.94	41.95	13.49	15.15

*Coefficient of variation.

Table 2—Comparative Milling Losses and Analytical Results From Flours Obtained From Samples Milled by Preferred and Specified Methods

Collaborator number	Milling loss		Ash*		Protein*	
	Pref.	Spec.	Pref.	Spec.	Pref.	Spec.
	%	%	%	%	%	%
8	3.1	3.7	0.44	0.41	11.7	13.7
2	3.8	4.0	0.44	0.43	11.9	13.9
10	3.8	4.0	0.43	0.47	11.6	13.5
1	4.8	5.7	0.38	0.41	11.2	13.8
7	3.7	3.8	0.38	0.39	11.6	13.6
4	5.3	4.8	0.43	0.43	11.8	13.7
6	4.8	5.3	0.51	0.48	11.9	13.9
9	11.4	5.7	0.46	0.50	11.8	13.8
3	4.3	4.8	0.40	0.42	11.7	13.6
11	4.7	5.2	0.43	0.41	11.3	13.3
5	4.3	5.3	0.37	0.34	11.1	13.7
Minimum	3.1	3.8	0.35	0.34	11.1	13.3
Maximum	11.4	5.8	0.44	0.47	11.9	13.9
Mean	4.33	4.56	0.417	0.415	11.47	13.64
CV %**	24.87	10.16	11.94	11.34	3.31	1.93

*Expressed on 14.0% moisture basis.

**Coefficient of variation.

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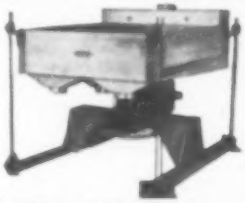

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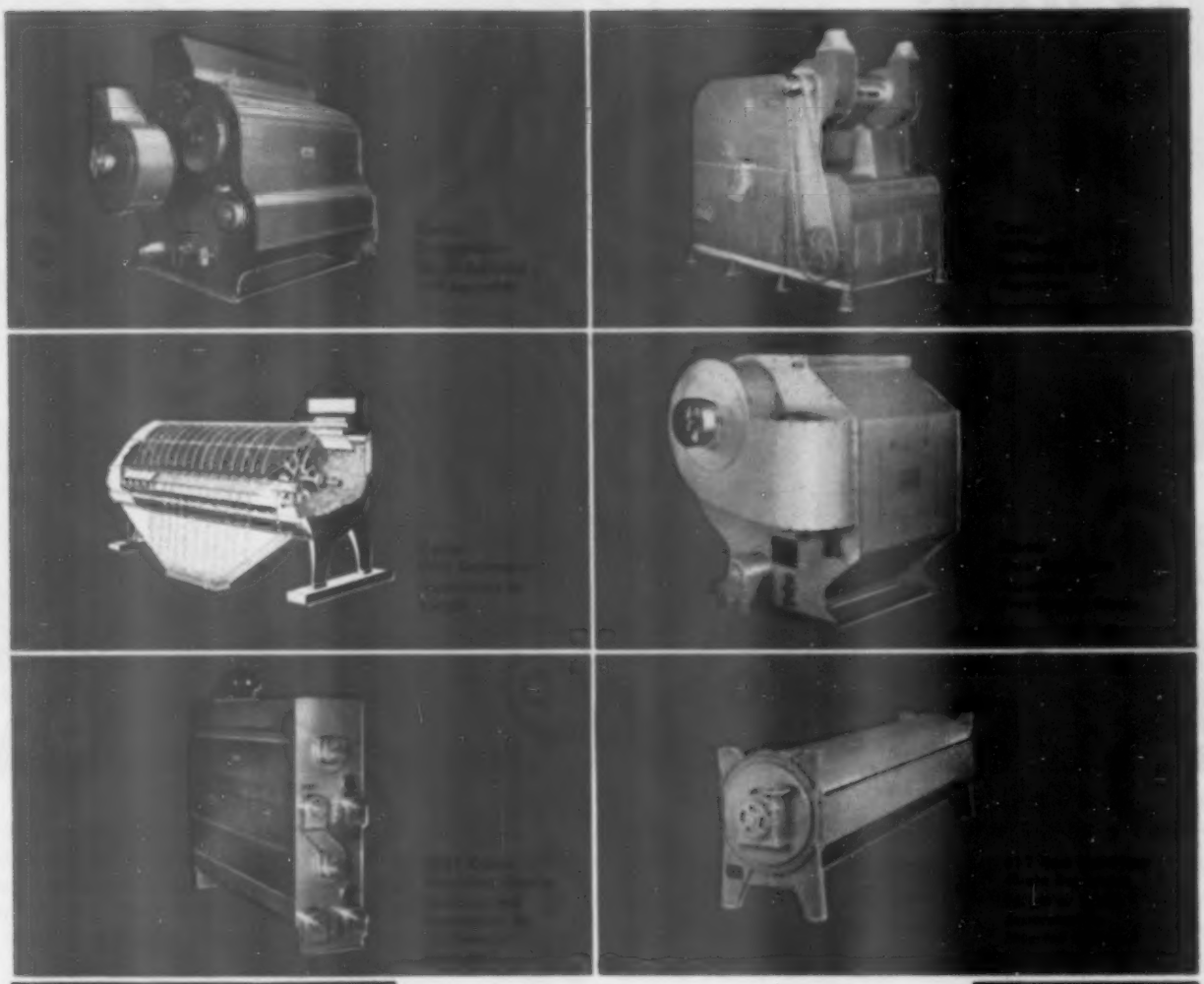

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